



FINCH + FENNEL

## *Roasted Chicken with Herbes de Provence*

COOK TIME: 30 minutes

Total time: 30 minutes

YIELDS: 4 servings

### INGREDIENTS:

4 Chicken Breasts, bone-in, skin-on

2 Tbsp olive oil, divided

½ tsp F+F French Gray Sea Salt

½ tsp Fine Ground Black Pepper

3 tsp Herbes de Provence



### INSTRUCTIONS:

1. Preheat oven to 375°F.
2. Rub chicken breasts with 1 tablespoon olive oil & season with F+F French Gray Sea Salt & ground pepper; then rub with herbes de Provence.
3. Heat 1 tablespoon of olive oil in an oven-safe pan or Dutch oven over medium-high heat. When oil is shimmering, brown chicken breasts in batches, skin-side down, until caramelized & crisp, about 6 minutes per batch.
4. Return all chicken to the pan, skin-side up, & transfer the pan to the preheated oven. Roast until instant-read thermometer inserted into thickest part of breast, away from bone, registers 160°F, about 15 minutes.
5. Remove from oven & let rest 5 minutes. Drizzle with pan sauces, then serve hot.

*Enjoy!*

