

Summer's Secret Easy Baked Chicken Breasts

Ingredients ...

2 boneless, skinless chicken breasts
3/4 cup white wine or chicken broth
Summer's Secret Seasoning
Freshly ground pepper

Stuff you'll need ...

Glass or metal baking dish

Directions ...

Preheat the oven to 350 degrees. Rinse the chicken breasts and pat dry. Pour the liquid into the baking dish. Place the chicken breasts in the baking dish and turn once. Sprinkle a pinch of Summer's Secret Seasoning onto each chicken breast, and then grind a little pepper on each. Bake uncovered for about 45 minutes.

Handy Hint ...

I often get distracted while something is baking and wander off to think about recipes. If you over-cook the chicken, don't despair - here is an easy fix! 1. Turn off the oven. 2. Remove the chicken breasts from the pan, slice them crosswise into several slices and set them aside for a moment. 3. Add a little wine, chicken broth or water to the baking dish and swirl it around. 4. Place the sliced chicken back in the baking dish. 5. Thinly slice some butter and place a slice or two on top of each chicken breast. 6. Put the backing dish back in the still-warm oven for a few minutes. The chicken will absorb the liquid from the bottom and the butter will melt over the top. Meanwhile ... Serve more wine and tell everyone that the chicken in butter/wine sauce is almost ready!

If you over-cooked the Sweet Potato Wedges, too, dice them up with the broccoli, toss all with Chili Garlic Mayonnaise, and present your new, colorful vegetable side dish.

Serving suggestions ...

The chicken is nice with Easy Steamed Broccoli, Roasted Sweet Potato Wedges (you can cook the Sweet Potatoes in the oven with the chicken – just put them in a few minutes after the chicken), and white wine.