

Herb-Butter Roasted Chicken for two

Ingredients

4 tablespoons unsalted butter, softened
1 tablespoon Dijon mustard
1 1/2 tablespoons minced fresh thyme
2 cloves garlic, minced
Kosher salt
Freshly ground black pepper
2 bone-in split chicken breasts, trimmed
1 lemon, cut into wedges

Directions

Heat oven to 425F.

Line a baking sheet with parchment paper.

Combine butter, mustard, thyme, garlic, 1/2 teaspoon kosher salt and 1/2 teaspoon black pepper in a bowl. Stir until well combined.

Pat chicken dry with paper towels and rub with the herb-butter mixture under skin.

Place chicken on a baking sheet and roast until the skin is deep golden brown and the meat registers around 165F (about 20-25 minutes).

Remove from the oven and squeeze the lemon wedges over each piece of chicken.

Serve immediately.