



Herbes de Provence ROASTED CHICKEN



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A TASTE OF FRANCE

Herbes de Provence is one of the signature herb blends of southern France. This aromatic combination brings rustic, fragrant flavor to chicken and makes any meal feel like a cozy French countryside feast. ♥

HERBS IN THIS RECIPE



THYME ROSEMARY SAVORY OREGANO MARJORAM LAVENDER

INGREDIENTS

- 4 chicken thighs or breasts
- 2 tbsp olive oil
- 2 tsp Herbes de Provence
- 3 garlic cloves, minced
- Salt and pepper, to taste
- Lemon wedges



Cheryl's Tip ♥

Let the chicken rest for 5–10 minutes after roasting for juicier, more flavorful results.

DIRECTIONS

- 1 Preheat oven to 400°F (200°C).
- 2 In a small bowl, mix olive oil, Herbes de Provence, minced garlic, salt, and pepper.
- 3 Coat the chicken evenly with the herb mixture, massaging it into the meat.
- 4 Place chicken on a baking sheet or in a roasting pan.
- 5 Roast for 35–45 minutes, or until the chicken is golden brown and cooked through (internal temperature 165°F / 74°C).
- 6 Serve hot with lemon wedges and your favorite roasted vegetables.

Herbes de Provence

A classic French blend that brings warmth, depth, and a touch of lavender charm to every bite.



PERFECT WITH:



ROASTED
VEGETABLES



GARLIC
MASHED POTATOES



CRUSTY
FRENCH BREAD



SIMPLE
GREEN SALAD



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