

Roasted Chicken with Goat Cheese and Lemon

2 tbs. extra-virgin olive oil
Handful of thyme sprigs
2 large boneless, skinless chicken breasts
Kosher salt
Freshly ground black pepper
4 oz. goat cheese, crumbled
1 large lemon, sliced

Preheat oven to 375.

In a baking dish, pour in the olive oil, then place thyme sprigs on top, making a 'bed' for the chicken. Liberally season both sides of the chicken breasts with salt and pepper. Place on top of thyme sprigs. Sprinkle goat cheese on top of chicken, trying your best to keep the cheese on the chicken. Sandwich the cheese onto the chicken using the lemon slices.

Bake at 375 for 25–30 minutes, until chicken is cooked through. Turn on the broiler and cook an additional 2–4 minutes to brown the lemon and goat cheese.



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