

# Chicken Bake

Adapted • Shared by Steve J

## Ingredients

- 4 (5 ounce) skinless, boneless chicken breast halves
- 2 tablespoons olive oil
- 0.5 teaspoon coarse sea salt, or to taste
- 1 pinch Creole seasoning (such as Tony Chachere's®), or more to taste
- 1 tablespoon chicken broth, or more to taste



## Instructions

- 1) Gather all ingredients. Preheat the oven to 400 degrees F (200 degrees C).
- 2) Rub chicken breasts with olive oil and sprinkle both sides with salt and Creole seasoning. Place chicken in a broiler pan.
- 3) Bake in the preheated oven for 10 minutes. Flip chicken and cook until no longer pink in the center and the juices run clear, about 15 minutes more. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).
- 4) Remove chicken to a plate. Pour chicken broth into the pan and scrape any browned bits off the bottom with a flat-edged wooden spatula. Add more broth if needed to dislodge the browned bits, but not too much or it will be watery.
- 5) To serve, drizzle the pan sauce over the chicken.

## Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.