

Rosemary Garlic Chicken

4 lbs Chicken Breast Tenders
6 cloves Garlic, minced
¼ cup Olive Oil
2 Lemons, one juiced, one sliced
Sprigs of fresh rosemary

Preheat oven to 375°F

Arrange chicken tenders in a large baking dish. Drizzle with olive oil, juice of one lemon, and minced garlic. Turn chicken pieces to coat evenly. Sprinkle with salt and pepper. Add rosemary and slices of lemon.

Baked at 375* approximately 30 min or until fully cooked.