



**Thoughtful Thursday**  
**INAUGURAL LUNCHEON "HERB ROASTED CHICKEN"**

- 8 chicken thighs or breasts
  - 2 tablespoons olive oil
  - 1 tablespoon fresh rosemary leaves, chopped
  - 1 tablespoon fresh thyme leaves, chopped
  - 1 tablespoon fresh sage leaves, chopped
  - seasoned salt, to taste
  - pepper, to taste
1. Preheat oven to 400 degrees. Line a large baking pan with foil & place a roasting rack on top. Place chicken pieces, skin side up on top of rack (this allows chicken to roast & not stew in its own juices).
  2. In a small bowl, combine olive oil, rosemary, thyme & sage. Rub mixture all over each piece of chicken. Season with seasoned salt & pepper.
  3. Roast chicken for 15 minutes then reduce heat to 350 degrees & cook for 25 more minutes.

**servings: 8 / prep time: 10 minutes / cook time: 40 minutes**

