



Chicken Breasts Vesuvio

Courtesy of Tyson Foods, Inc.

Named for legendary Mount Vesuvius, this dish is so easy and delicious it could become a legend of its own in your family's collection of favorite recipes.

Ingredients

4 Tyson® Fresh Split Chicken Breasts with Ribs
or 4 Tyson® IFF™ Chicken Half Breasts
2 large baking potatoes, (about 8 oz. each), sliced
1/4 cup olive oil
2 tablespoons lemon juice
2 teaspoons garlic, minced
1-1/2 teaspoons Italian seasoning

Cooking Instructions

1. Preheat oven to 350°F. Wash hands. Arrange potatoes in single layer in shallow baking pan. Layer chicken on top of potatoes. Wash hands.
2. Combine oil and lemon juice; brush chicken and potatoes with mixture. Sprinkle chicken and potatoes with garlic, Italian seasoning and salt and pepper to taste.
3. Bake 50 to 55 minutes or until chicken is done (internal temp 180°F).

Serving Suggestion: Serve with steamed fresh broccoli florets. Refrigerate leftovers.

Substitution Tip: To substitute Tyson Individually Fresh Frozen Chicken Half Breasts, simply increase cooking time by about one-third.



Time (Servings: 4)	
Preparation	5 min
Marination	0 min
Cook	55 min
Total	1 hour

Nutrition Facts	
Calories	620
Total Fat	39g
Protein	47g
Carbohydrates	22g
Cholesterol	171mg
Sodium	549mg