

# THE PHOTOGRAPHER'S KITCHEN

[www.jbellphotography.com](http://www.jbellphotography.com)

## JERRY'S BAKED CHICKEN BREAST WITH ROASTED HERB POTATOES

2004 – Jerry Bell

Serves 4

Recipe can easily be doubled to serve 8

Prepare the potatoes first as they take the longest to cook.

Preheat oven to 375°F

---

### Roasted Herb Potatoes:

1 lb of red or Yukon gold potatoes, cut into wedges  
1 Tbsp melted butter  
2 Tbsp olive oil  
2 tsp dried parsley flakes  
½ tsp dried dill weed  
½ tsp dried rosemary, crumbled  
½ tsp dried onion powder  
½ tsp garlic powder  
2 Tbsp kosher salt  
½ tsp ground pepper

-----

Line 2 baking sheets with foil and grease the foil lightly. The second sheet will be for the chicken. Combine potatoes, butter, oil, parsley, dill, rosemary, and onion and garlic powders in a large food storage bag or mixing bowl. Mix until the potato wedges are thoroughly coated. Arrange potatoes in the baking pan in a single layer. Sprinkle with salt and pepper. Bake for 45 to 55 minutes or until potatoes are tender and nicely browned.

---

### Chicken Breasts:

4 large skinless / boneless chicken breasts  
1 Tbsp Lemon Pepper or Lemon Herb Mix  
1 Tbsp Olive Oil  
1 tsp kosher salt

-----

Place chicken breasts on foil lined baking sheet and brush them with olive. Sprinkle generously with lemon pepper and a bit of kosher salt.

Bake for 35 to 40 minutes or until chicken is opaque in color and juices no longer run pink and the internal temperature measures 165°F.

-----

I've provided this recipe for your dining pleasure and I encourage you to share it with your relatives, friends and anyone else who enjoys good food. If you want to post one of my recipes on your blog or another website I ask that you please credit: Jerry Bell / [Jbellphotography.com](http://Jbellphotography.com)