

Chicken Breasts with Rosemary and Lemon



chicken breasts

½ cup white wine

grated zest and juice of one lemon

1 clove garlic, minced

1 T. chopped fresh rosemary or 1 t. dried rosemary

salt

pepper

In a heavy sealable plastic bag, combine wine, lemon zest, lemon juice, garlic, rosemary, salt and pepper. Place chicken in marinade, seal bag and marinate chicken overnight. Preheat oven to 350°. Place chicken in glass baking dish (8 x 8) and cover with marinade. Bake 20 to 30 minutes until chicken is cooked through. Baste often with pan juices.