



Rosemary Garlic Chicken

INGREDIENTS:

- 3 fresh garlic cloves, paste
- 2 sprigs fresh rosemary, chopped
- 5 tbs olive oil
- 4 chicken thighs or chicken breast
- salt and pepper

DIRECTIONS:

- Start by making the marinade for the chicken by combing the garlic paste, rosemary and Olive oil
- Mix until they are very well combined
- Add the chicken then into the marinade and mix until the chicken is well coated
- Once the chicken is well coated, season it with some salt and pepper to taste
- Over a medium-high heat pan, drizzle some olive oil and sear the chicken until golden brown
- Finish it up in you Dacor convection oven for about 12 more minutes at 400°F

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