

CopyCat Texas Roadhouse Herb Crusted Chicken

Ingredients

4 Boneless Skinless Chicken Breasts
2 Tablespoons Dried Dill
2 Tablespoons Dried Basil
2 Tablespoons Dried Oregano
2 Tablespoons Garlic Powder
1 Teaspoon Paprika
2 teaspoons Salt
2 teaspoons Pepper
2 Tablespoons Extra Virgin Olive Oil
Lemon juiced

Directions

Mix all the seasonings together in a small bowl.

Place the chicken breasts in between plastic wrap and use a large wooden spoon or mallet to flatten the chicken breasts.

Season both sides of the chicken breasts with the seasoning mixture.

Heat the olive oil in a large skillet over medium high heat. Add the chicken breasts to the pan and cook for 5 minutes on each side until both sides of the chicken is browned and crispy.

Reduce the heat to medium low and continue cooking until the chicken is cooked through (internal temperature of 165 degrees F).

Remove from the heat. Top with the lemon juice. Let the chicken sit for 5 minutes. Then serve and enjoy!