



## MELT IN YOUR MOUTH CHICKEN

### Description

### Ingredients:

#### Regarding the Marinade for Chicken:

1. Four skinless and boneless chicken breasts
2. one cup of Greek yogurt, plain
3. Two tsp olive oil
4. three minced garlic cloves
5. One tsp of dehydrated oregano
6. A single tsp of dried thyme
7. One tsp of smoky paprika
8. To taste, add salt and black pepper.

#### For preparing food:

1. two tsp butter
2. Two tsp olive oil

### Guidelines:

#### Preparing the chicken for marinating:

- **Get the marinade ready:** Greek yogurt, olive oil, minced garlic, smoked paprika, dried oregano, dried thyme, salt, and black pepper should all be combined in a bowl.  
Chicken marinated: Put the chicken breasts in a shallow dish or a plastic bag that can be sealed. Make sure the chicken is thoroughly coated by pouring the marinade over it. Close up the dish or the bag, then chill it for a minimum of 30 minutes and a maximum of 4 hours.

#### Cooking the chicken:

**Warm up the oven:** Turn the oven on to 375°F, or 190°C.

- **Remove Chicken from Marinade:** After removing the marinated chicken from the fridge, give it about fifteen minutes to come up to room temperature.  
Sear the chicken by heating butter and olive oil in an ovenproof skillet over medium-high heat. The chicken breasts should be seared for two to three minutes on each side, or until a golden brown crust forms.
- **in Oven:** Place the pan in the preheated oven and bake for 15 to 20 minutes, or until the chicken is cooked through and the internal temperature reaches 165°F (74°C).
- **Serving:** Take the chicken out of the oven and allow it to rest before slicing. Before slicing, let it rest for a few minutes.
- **Serve Hot:** Accompany the tender chicken slices with your preferred sides, including roasted veggies, rice, or a crisp salad. The chicken slices will melt in your mouth.

### Have fun:

- Savor the tasty and succulent chicken that will melt in your mouth! A juicy and delectable outcome is guaranteed when the yogurt marinade and oven cooking technique are combined.
- You are welcome to add extra herbs or spices to the marinade to suit your tastes. You can also add some zest or juice from lemons to give the marinade a zesty, refreshing taste.

### Category

1. Grandma Recipes

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