

Badia Baked Chicken

4 BONELESS SKINLESS CHICKEN BREASTS
BADIA POULTRY SEASONING (SOUTHERN BLEND)

1 RED PEPPER SLICED THIN

1 MEDIUM ONION SLICED THIN

2 CUPS CHICKEN STOCK OR USE CHICKEN BOUILLON WITH 1/2 CUP BUTTER!

Pour stock in the bottom of a 3 qt. baking dish. If using bouillon, add melted butter now. Place chicken in a baking dish breast side up. It is best to use a round baking dish with high sides but a rectangular one will work. Sprinkle the Badia seasoning all over chicken until coated well. Add peppers and onion on/under and around the chicken. Pour broth into dish without pouring it directly on the top of chicken being careful not to knock off the seasonings. Add butter if you are not using a rich fatty broth.

Bake in the oven at 350 degrees F for 1 1/2 hours. Take out and serve!

Note: The Badia spices are generally located in the ethnic food aisle near the Mexican foods and spices. If they are not located there, try the spice isle of your local grocery. You can also purchase spices in the CVC Amazon Store... Tammy