



# Roasted Chicken Boned Breasts with Thyme and Potatoes

Authentic Autumn Tuscan Dish Served Best with DaVinci Chianti

## Ingredients:

4 chicken boned breasts  
Thyme (4 twigs)  
Rosemary (4 twigs)  
Garlic (2 cloves)  
3 medium sized potatoes  
5 large carrots  
Dash of salt and pepper

## Preparation:

Rub the chicken with thyme, rosemary and garlic, then salt and pepper.

Coat a roasting pan with oil, place the largely cut potato pieces in the bottom and arrange the chicken on top the pieces. Place chicken in oven cooking at 392 °F for about 40 minutes.

Remove the chicken from the oven when it has browned and keep it warm.

Peel and slice the carrots and partly boil in salted water for 2 minutes. Drain and add carrots to the pan cooking them in the natural juices from the chicken.

Cut up the chicken once it has cooled to room temperature, serve with the potatoes and carrots and top it off with your created gravy. Serves four people.