

**Peggy and Bruce's Baked Chicken Breast Casserole**

Ingredients

- 2 x Large Chicken Breasts
- 2 x Large PEI Potatoes
- 4 x Large Carrots
- 2 x Medium Onions
- 1 ts Oregano
- 1 ts Thyme
- 1 ts Rosemary
- 1 ts Paprika
- 1 ts Parsley
- 1 ts Garlic Powder
- 1/4 c Olive Oil
- 1 ds Cayenne Pepper

Instructions

- 1) Combine all seasonings. Cut vegetables into large chunks.
- 2) Put chicken breasts in casserole dish. Surround with vegetable chunks. Brush olive oil generously on all poultry and vegetables.
- 3) Sprinkle spices on chicken only. Bake covered in a 350 F oven approximately 1 hour. Uncover and continue to bake until vegetables are crispy and the potatoes/chicken are browned.

For a spicy variation, dash some worcestershire sauce and/or tobasco over the dish before baking.

*From the kitchen of Peggy and Bruce Travers, Cyberealms BBS Watertown NY  
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