

Garlic Lovers' Chicken with White Wine (4 Servings)

Ingredients:

1. 4 boneless, skinless chicken breasts
2. 1/2 cup dry white wine
3. 1/4 cup lemon juice
4. 1/4 cup extra virgin olive oil
5. 20 cloves garlic, whole
6. 1 teaspoon dried thyme
7. 1 teaspoon dried rosemary
8. 1 teaspoon sage
9. 1/2 teaspoon salt
10. 1/4 cup fresh, flat-leaf parsley, chopped

Instructions:

1. Place chicken breasts in an ungreased baking dish.
2. In a bowl, combine the remaining ingredients except for garlic.
3. Pour over the chicken.
4. Add garlic cloves on top of the chicken.
5. Bake uncovered at 350 degrees for 1 hour.
6. Before serving, sprinkle with fresh parsley.