

MAD(DON) FOR THIS PAN-ROASTED CHICKEN

2-4 Boneless, Skinless
Chicken Breasts

2 Tablespoons Olive Oil

1/4 Cup Apple Cider Vinegar

4 Tablespoons Cold Butter,
Cut Into Small Pieces

1 Tablespoon Water
As Needed

1/2 Tsp Rosemary

1/2 Tsp Thyme

1/2 Tsp Parsley

Salt and Pepper



RECIPE COURTESY OF
JOE MADDON'S WIFE,

JAYE MADDON



1. Pour olive oil into a skillet over medium heat.
2. Salt and pepper chicken breasts and place into skillet to begin cooking.
3. Add herbs (rosemary, thyme and parsley).
4. Cook for 5-6 minutes (or until cooked halfway through).
5. Turn each breast and cook the other side for the same amount of time.
6. Turn heat down to low/medium.
7. Add apple cider vinegar and butter.
8. Cook for 2-3 minutes more.
9. Serve!



... **HALO TIP:**
... **SERVED BEST**
... **WITH A SALAD!**