Pan Seared Chicken with Herbs de Provence

4 bone in split chicken breasts

1 Tablespoon crushed Herbs de Provence

1 Tablespoon lemon juice

1 1/2 teaspoons pepper

1 1/4 teaspoons salt

3 Tablespoons olive oil

1 Tablespoon fresh mint, chopped

Remove bone from each chicken breast.

Place herbs de provence in ziploc bag and crush with a rolling pin.

Add herbs to pepper.  Reserve 1 t. mixture in separate bowl.

Add salt to remaining mixture and sprinkle over chicken.

Refrigerate chicken, uncovered, for 1-24 hours.

Heat 1 T. oil in skillet.  Place chicken in skillet, skin side down, and cook 18-20 minutes.

Flip chicken and transfer skillet to 325 oven and cook 7-9 minutes.

Transfer chicken to a plate.

Heat 2 T. oil in skillet.  Add reserved herb mixture and heat 1 minute.

Remove from heat.  Whisk in lemon juice and mint.

Slice chicken and transfer to a serving platter.

Drizzle chicken with pan sauce.