Roast Chicken and Stuffing

2 bone in chicken breasts

3 Tablespoons butter, melted

4 Tablespoon butter

1 Tablespoons fresh sage, minced

1 Tablespoon fresh thyme, minced

1 onion, chopped fine

1 celery rib, chopped fine

5 ounces Italian bread, cut into 1/2" pieces

1/2 cup chicken broth

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Pat chicken dry with paper towels and season with salt and pepper.

Combine melted butter, sage, thyme, 1/4 t. salt and 1/4 t. pepper.

Melt 1 T. butter in skillet in skillet. Add chicken and cook until browned.

Transfer chicken to a plate.

Reduce heat and add onion and celery to skillet. Cook 4 minutes.

Stir in bread and 2 T. butter. Cook until bread begins to brown.

Remove from heat and stir in chicken broth.

Place chicken on top of stuffing.

Brush with 1 T. melted butter. Transfer to oven at 375 and bake 25-30 minutes.

Transfer chicken to platter and cover with foil to rest for 5 minutes.

Stir stuffing.

Slice chicken to 1/2" pieces.

Serve chicken over stuffing.