



ONE PAN CHICKEN DINNER

3 small boneless, skinless chicken breasts	2 zucchini, sliced
1 tsp. Sunset Seasoned Salt	1 red pepper, sliced
¼ cup Meyer Lemon Infused Olive Oil	15-20 cherry tomatoes
2 tsp. Onion, Garlic & Herb Seasoning	15 -20 small mushrooms
2 tsp. Garlic Pepper with a Twist of Lemon	

Lightly pound the chicken breasts to an even ½" thickness (this will help them cook more quickly and evenly). Sprinkle the chicken with 1 teaspoon **Sunset Seasoned Salt**. Place the chicken, **Meyer Lemon infused Olive Oil** and remaining seasonings in a large bowl and mix to ensure the chicken is evenly coated with oil and seasonings. Place in the refrigerator to marinate for 30 minutes or more. While the chicken is marinating clean and prepare the vegetables. Add the vegetables to the bowl with the chicken and mix until well coated, and place back in the refrigerator. When you are ready to cook, preheat oven to 400°F. Remove the chicken and veggies from the refrigerator and let stand at room temperature while the oven heats. Generously coat a large, rimmed baking dish with nonstick spray or line with parchment paper. Arrange the veggies and chicken in the prepared pan. The veggies can overlap a little, but make sure the chicken is not sitting on top of them. Bake for 15 to 25 minutes, until the chicken reaches an internal temperature of 165°F.



- **Sunset Seasoned Salt**
- **Meyer Lemon Infused Olive Oil**

- **Onion, Garlic & Herb Seasoning**
- **Garlic Pepper with a Twist of Lemon**