

Name \_\_\_\_\_

## Golden Baked Chicken Breasts

### Multiple Choice Questions

1. What is the first step when making baked chicken breasts?
  - a) Preheat the oven
  - b) Season the chicken
  - c) Grease the baking dish
  - d) Check for doneness
  
2. What is the purpose of covering the baking dish with aluminum foil?
  - a) To make the chicken crispy
  - b) To keep the chicken moist
  - c) To cool down the oven
  - d) To check the temperature
  
3. What should the internal temperature of the baked chicken breasts be?
  - a) 145°F (63°C)
  - b) 165°F (74°C)
  - c) 180°F (82°C)
  - d) 200°F (93°C)
  
4. How long should the chicken breasts rest after baking?
  - a) 1 minute
  - b) 5 minutes
  - c) 15 minutes
  - d) 30 minutes
  
5. Which ingredient is NOT used in the spice mixture for seasoning the chicken?
  - a) Paprika
  - b) Olive oil
  - c) Garlic powder
  - d) Dried thyme

