

Name \_\_\_\_\_

## Golden Baked Chicken Breasts

### Short Answer

1. Why is it important to pat the chicken breasts dry before seasoning?
2. What should you do if the internal temperature of the chicken is below 165°F (74°C) after 30 minutes of baking?
3. How does letting the chicken breasts rest for 5 minutes benefit the final dish?
4. Name one optional ingredient that can be added to the spice mixture for extra flavor.
5. What is the purpose of greasing the baking dish before placing the chicken in it?

