

Name _____

Golden Baked Chicken Breasts

Open-Ended Response Answer Key

1. Properly seasoned chicken breasts should have a golden-brown appearance with a flavorful mixture of spices adhering to the surface. The seasoning should be evenly distributed for a balanced flavor profile.
2. Baked chicken breasts can be paired with side dishes like roasted vegetables, mashed potatoes, steamed rice, or a fresh salad. Sauces like lemon garlic butter or mushroom gravy can complement the chicken nicely.
3. Covering the baking dish with aluminum foil during the initial stage of baking helps trap steam, keeping the chicken moist and preventing it from drying out. It also allows the spices to infuse into the meat for more flavor.
4. To ensure even distribution of spices on the chicken breasts, you can rub the spice mixture into the meat with your hands or use a brush to evenly coat each piece. This helps create a balanced flavor in every bite.

