**Lemon Rosemary Sheet Pan Chicken Bake**

**Ingredients**

* 4 thinly sliced chicken breast
* ½ teaspoon each of salt and pepper
* 8 thin slices of fresh lemon
* 8 ounces of fresh green beans
* 3 cups of baby potatoes, cut in half if needed
* 1 cup of bell pepper
* 6 cloves of garlic
* 4 tablespoons of Salted Challenge Butter, melted
* 1 whole lemon, zest and juice
* 1 cup of cherry or grape tomatoes

**Compound Butter Sauce**

* 1 stick of Challenge Salted Butter, softened
* ½ cup of shredded parmesan cheese
* 2 tablespoons of fresh rosemary, finely diced

**Directions**

1. Preheat oven to 400 degrees.
2. Prepare a large sheet pan by covering with foil if desired.
3. Place chicken on sheet. Sprinkle with salt and pepper, and top with two slices of lemon on each piece of chicken.
4. Add beans, peppers and potatoes to sheet pan. Place garlic in corner to be used in butter sauce later.
5. Drizzle the entire pan with the melted butter and pour on lemon juice.
6. Place sheet pan in oven for 10 minutes.
7. Remove from oven and add cherry tomatoes. Place back into oven to continue baking for an additional 15 minutes, or until chicken is cooked through, and veggies are browned around the edges.
8. In a medium bowl, combine softened butter, cheese, rosemary, and lemon zest to make your compound butter for sauce.
9. Once sheet pan is out of the oven, remove the roasted garlic. Dice garlic and stir into compound butter. Add the desired amount of compound butter to warm sheet pan to melt. Mix the vegetables and butter together with the juices on the pan to create an amazing butter sauce.

Note: Store any remaining compound butter in the refrigerator for a later use up to a week. This butter is also wonderful melted over your favorite steak or grilled pork!

**Creates 4 servings**