Bone-in Chicken Breast Recipes with Sauce Recipes

Bone-in Chicken Breast Recipes with Sauce Recipes uses bone-in chicken with mustard pan sauce. Follow the numbered method and check chicken for 165°F (74°C); listed times are estimates, not proof of doneness.



Prep	Cook	Additional	Total	Servings
10 min	55 min	5 min	70 min	4

Ingredients

2 large split bone-in skin-on chicken breasts / about 2 pounds / 900 g

1 tablespoon olive oil / 15 ml

3/4 teaspoon salt

1/4 teaspoon black pepper

1/2 teaspoon dried thyme

1/2 cup chicken broth / 120 ml

1 tablespoon Dijon mustard / 15 g

1 tablespoon butter / 14 g

Instructions

1. Heat oven to 400°F (200°C). Pat breasts dry without rinsing; rub with oil, salt, pepper and thyme.

2. Place skin-up in a shallow metal roasting pan and roast 35 to 50 minutes, checking from 30 minutes for 165°F (74°C) away from bone.

3. Move chicken to a clean board and rest 5 minutes. Use foil if skin browns before centers cook.

4. Transfer pan juices to a saucepan; add broth and mustard and bring to a boil, then simmer 2 minutes.

5. Take sauce off heat, stir in butter and serve over carved breast portions.

Time, Temperature & Doneness

Use a thermometer in the thickest part of each chicken portion to verify 165°F (74°C). Avoid bone; check several large pieces for cubes or strips. Check stuffed filling centers too. Color, browning and clear juices are not reliable safety tests.

Ingredient Notes & Substitutions

Cut: Split breasts include rib bones; boneless meat needs different timing.

Sauce: Use a saucepan rather than heating a non-stovetop-safe roasting dish.

Tips for Success

Check away from bone.

Keep skin up.

Boil pan juices before finishing sauce.

Common Mistakes to Avoid

Using boneless timing.

Placing glass cookware on a burner.

Probing bone instead of meat.

Recipe Variations

Lemon: Add lemon juice to finished sauce.

Herb: Replace thyme with oregano.

Dairy-free: Omit butter.

Serving Suggestions

Divide into the stated servings; add separately prepared rice, potatoes or vegetables if desired. Side dishes are not included in the ingredient quantities.

Storage

Refrigerate promptly in shallow containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3 to 4 days. Follow an older ingredient’s original deadline; combining foods does not restart the storage clock.

Freezing

Freeze promptly cooled cooked chicken airtight at 0°F (-18°C) or below for up to 3 months for best quality. Thaw in the refrigerator; continuous freezing preserves safety longer but texture declines.

Reheating

Reheat chicken covered at 350°F (175°C), with a small splash of water or broth where appropriate, until the center reaches 165°F (74°C). Check more than one portion. Bring leftover sauces to a boil, then avoid prolonged cooking; do not reheat in a slow cooker.

Frequently Asked Questions

Can I use boneless chicken instead?

Yes with a separate shorter method; do not apply bone-in roasting time to boneless meat.

What ingredient detail matters most?

Split breasts include rib bones; boneless meat needs different timing.

Can I make it ahead?

Prepare ingredients in the refrigerator; cooked leftovers must be chilled promptly and used within their storage limits.

How do I know the chicken is safe?

Measure 165°F (74°C) in each thickest portion; estimated time and appearance are not enough.

Recipe & Sources

https://howtocookchickenrecipes.com/bone-in-chicken-breast-recipes-with-sauce/

Well Plated — split bone-in breast technique

FoodSafety.gov — safe poultry and leftover temperatures

USDA FSIS — leftovers, chilling and reheating

FoodSafety.gov — cold storage limits