

tasty Recipe

Oregano Lemon Chicken

INGREDIENTS

1 (3 1/2-pound) chicken cut in 8 serving pieces	1/4 c. fresh parsley leaves
3 lemons	1 tbsp. olive oil
1/4 c. fresh oregano leaves	Salt and ground black pepper

INSTRUCTIONS

- Preheat oven to 450 degrees F. From 2 lemons, grate 1 tablespoon peel and squeeze 3 tablespoons juice. Cut 1 lemon into wedges; set aside. Trim off any excess skin or fat from the chicken. Cut off and discard the wing tips.
- In large bowl, combine lemon peel and juice, oregano, parsley, olive oil, 1 teaspoon salt, and 1/4 teaspoon pepper. Add chicken pieces; toss to coat. Place the chicken pieces in an 11 by 13-inch baking pan, or any pan that that they fit in without crowding.
- Roast chicken, without turning, 30 to 35 minutes or until juices run clear when thickest part of chicken is pierced with tip of knife. Transfer to warm platter. Serve with lemon wedges to squeeze over chicken.

