
Crispy Lemon Roasted Chicken

Description

For this dish I prefer to purchase pre-cut pieces of chicken (bone in, skin on), rather than wrestle with cutting up a whole bird, but that choice is up to you. Depending on the number of people you need to feed, you can decide which method works best. All you need is the right amount of chicken, fresh lemon and the results will knock everyone's socks off! For a special graduation gathering, this will beat out take-out fried chicken any day.

Total time: 50 min Yield: 12 Servings

Ingredients

5 lb chicken (a nice mixture of split breast, thighs, and drumsticks)
6 lemons (zest at least 3)
2 tsp basil
2 tsp garlic salt
1/2 tsp black pepper
canola or vegetable oil (to drizzle)
1/4 cup extra virgin olive oil (good quality)
1 cup feta cheese (crumbled; optional)

Prep Time: 50 min Total Time: 50 min

Instructions

Pre-heat oven to 400° F. Place the chicken pieces in a large roasting pan (if you don't have one you can use a baking dish or pan that has an edge). Drizzle canola oil over the chicken (use a light hand), then season with the basil, garlic salt, and pepper. Squeeze four of the lemons over the chicken, catching any/all seeds in your cupped hand (or juice beforehand and drizzle). Pour the olive oil onto the pan around the chicken (this will add tremendous flavor to your sauce!) Bake for 25 to 30 minutes.

Take the chicken out of the oven and move chicken to your serving platter. Squeeze the remaining two lemons onto the hot pan and using a whisk, try to scrape as much of the browned bits from the pan, then pour all of the pan juices over the chicken. For an extra special touch, sprinkle with the lemon zest and feta cheese.

Recipe brought to you by:

Chef Michi Holland

Source:

