

Lemon Chicken



Ingredients:

- 8 Bone-in chicken thighs
- ⅓ Cup extra-virgin olive oil
- ¼ Cup lemon juice
- 4 Garlic gloves, minced
- 1 Tablespoon dried oregano
- 2 Teaspoons dried thyme
- 2 Teaspoons Dijon mustard
- 2 Teaspoons kosher salt
- 1 Teaspoon freshly ground black pepper

Steps:

Make the marinade: In a small bowl, stir together the oil, lemon juice, garlic, oregano, thyme, mustard, salt, and pepper.

Marinate the chicken: Add the chicken thighs to a large bowl and pour the marinade on top. Marinate for 1 to 2 hours (and up to 8 hours) in the fridge.

Transfer to baking dish: Preheat the oven to 350°F (180°C). Place the chicken in a baking dish and pour the remaining marinade on top.

Bake the chicken: Bake for 40 to 45 minutes, until the chicken is fully cooked and registers 175°F (80°C) on an instant-read thermometer. Optionally, you can baste the chicken a few times while it cooks. And for extra crispy skin, turn on the top oven broiler in the last 2 to 3 minutes. If you're serving this dish up for a dinner party, you can garnish it with lemon slices if you'd like.

