

LEMON & HERB CHICKEN

JACQUELINE NORRIS JOHNSTON, ST. MARY'S COUNTY



3-4 PEOPLE



OVEN



65 MINUTES



MAIN

DIRECTIONS

Heat oven to 375°.

Mix olive oil, chopped herbs, salt, pepper, and butter. Set aside.

In a heavy skillet, add olive oil with half the onion and 3 lemon slices. Remove from heat. Season with salt and pepper to taste. Place split chicken cavity-side down in skillet. Press herb butter under the skin with 2 slices of lemon. Spread remaining herb butter over breasts, legs, and thighs. Top with remaining onion and lemon.

Cover with foil. Cook until internal temp reaches 165°.

INGREDIENTS

- 1 whole chicken, split open along back bone, flatten
- 1 large onion
- 1 lemon, zested and sliced
- 1/4 cup softened butter
- 1 tablespoon fresh rosemary
- 1 tablespoon fresh thyme
- 1 tablespoon fresh oregano
- 1 tablespoon olive oil

