

Lemon Oregano Chicken

5 ingredients · 30 minutes · 4 servings



Directions

1. Preheat the oven to 400°F (204°C) and line a baking sheet with parchment paper.
2. Add the chicken to a large bowl with the garlic, lemon zest, half of the lemon juice, oregano and salt. Toss to coat the chicken evenly in the seasonings.
3. Transfer the seasoned chicken thighs onto the baking sheet and cook for 25 minutes or until cooked through. Remove from the oven and drizzle with remaining lemon juice. Season with additional salt if needed. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

More Flavor

Marinate the chicken for at least 30 minutes up to overnight before cooking.

Serve it With

Salad or wilted leafy greens.

Ingredients

- 1 lb Chicken Thighs (bone-in, skin removed)
- 2 Garlic (clove, minced)
- 1 Lemon (zest and juice divided)
- 2 1/2 **tsps** Oregano
- 1/2 **tsp** Sea Salt