

# Zesty Lemon Pepper chicken

## Ingredients

4 bone-in chicken breast halves or 4 chicken pieces  
3 lemons  
1 medium onion  
3 tablespoons olive oil  
1 tablespoon minced garlic ( or fresh)  
1 teaspoon paprika  
1 teaspoon dried thyme  
1 teaspoon salt  
2 tablespoons fresh ground pepper

## Directions

Put chicken into a large bowl.

In a separate bowl, zest the lemon peel off the lemons. Then cut them in half and juice the lemons. (juice and zest in bowl; reserve lemon rinds).

Mince onion and add it to the bowl with olive oil, paprika, thyme, salt and pepper. Reserve 3 tbsp of this marinade.

Use hands or tongs to turn chicken over and coat it with the marinade.

Marinate for 12 hours or overnight.

Heat oven to 500 degrees.

Put chicken skin side up on a shallow, medium-sized roasting pan.

Place reserved lemon rinds into pan.

Put chicken in oven and reduce heat to 375 degrees. Bake for 25 minutes, brushing with the reserved marinade, or until

chicken is cooked through.

Discard lemon rinds. Serve with remaining marinade.