

Roasted Oregano Garlic Chicken

INGREDIENTS

1 whole chicken, cut 8 ways
½ c. extra virgin olive oil
¼ c. Dijon mustard
¼ c. fresh squeezed lemon juice
4 cloves garlic, minced
3 T. fresh oregano, chopped
salt and pepper (to taste)

PROCEDURE

Whisk together olive oil, Dijon mustard and lemon juice. Add garlic, oregano, salt and pepper. Place chicken in a bowl. Pour marinade over chicken, mix, cover and marinate, refrigerated, 1½ hours.

Remove chicken from bowl and place on a sheet pan, reserving marinade. Drizzle remaining marinade over chicken and roast in a preheated 375 degree F oven for about 25 minutes (internal temperature should be 165 degrees F).

Garnish with fresh oregano and lemon zest.
ENJOY!

