

Roasted Lemon-Pepper Chicken

Ingredients

- 4 t Salt
- 2 clv Garlic (minced)
- 2 t Black Pepper
- 1 Lemon (zested and halved)
- 4 1/2 lb Chicken (whole, giblets removed)
- 2 Garlic Bulbs (halved)
- 4 T Unsalted Butter (melted)
- 6 Thyme Sprigs (stripped of leaves)

Instructions

1. Place salt, minced garlic, pepper, and lemon zest in a small bowl, mix until well combined. Pat chicken dry. Preheat oven to 400 degrees.
2. Place chicken in a large Dutch oven. Sprinkle salt mixture evenly over outside and in cavity of chicken. Tie legs together with kitchen twine. Nestle garlic bulbs and lemon halves around chicken. Drizzle butter over chicken.
3. Bake in preheated oven, uncovered, until golden brown and a thermometer inserted into thickest portion of chicken registers 165 degrees, about 1 hour 10-20 minutes.
4. Remove pan from oven, and let rest 15 minutes. Sprinkle chicken with thyme leaves. Cut chicken into pieces as desired. Squeeze lemon halves over pieces, and sprinkle with more salt, if desired.

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Squeeze roasted garlic from garlic halves and serve.