

Honey Lemon Garlic Chicken



Recipe submitted by
Natasha Seacrest
Office Products Manager



2 lemons, divided
2 tablespoons butter, melted
2 tablespoons honey
3 cloves garlic, chopped
2 springs fresh rosemary, leaves only
1 teaspoon coarse salt
½ teaspoon black pepper
3 lbs chicken (4 thighs and 4 drumsticks)
1¼ lbs potatoes, cut into halves

Grate peel and squeeze juice from one lemon. Cut remaining lemon into quarters.

Combine lemon peel and lemon juice, butter, honey, garlic, rosemary leaves, salt and pepper in small bowl; mix well. Combine chicken, potatoes and lemon slices in large bowl. Pour butter mixture over chicken and potatoes; toss to coat. Arrange in a single layer in a shallow roasting pan.

Bake at 375° for 1 hour or until potatoes are tender and chicken is cooked through. Cover loosely with foil if chicken skin is becoming too dark.

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