



Culinary Creations

by Connie

Personal Chef & Event Planning Services

Passion ~ Love ~ Food

Roasted Rosemary Lemon Chicken Thighs or Legs

4		Boneless Chicken Thighs or (8 Chicken Legs)
2	T	Extra Virgin Olive Oil
1-2	T	Fresh Rosemary removed from stem and chopped
1	Tsp	Smoked Paprika
2		Garlic Cloves minced
1		Lemon Juiced
4	Slices	Lemon for Garnish
2	T	Fresh Parsley Chopped
		Salt and Pepper to Taste

DIRECTIONS:

In bowl season chicken thighs (or legs) with fresh rosemary, paprika, lemon juice, olive oil, pinch of salt and pepper and garlic. Marinade for 2 hours or overnight.

Preheat oven to 425

Place the drained chicken thighs on a sheet pan with parchment paper. Finish with a drizzle of olive oil and salt and pepper. Place in oven for 18-20 minutes (chicken legs -28-30 minutes) or until chicken is 170-175 degrees.

Garnish with a squeeze of lemon, lemon slices and shopped fresh rosemary and parsley.

Serve with Riced Cauliflower