

## **Roasted Chicken Thighs with Lemon, Thyme and Rosemary**

*This is a unique way of cooking chicken that is quite tasty by Florence Fabricant. My family loved it and I will be making it again! Though it looks complicated it is quite easy.*

*Compliments from Cindy Neel, providing the perfect ingredients for your real estate needs!*



### **Ingredients**

12 chicken thighs, bone in and skin on.  
1 medium onion, peeled, quartered vertically and sliced  
1/4 inch thick vertically.  
1 cup peeled garlic cloves (about 40)  
1 lemon cut in 1/4 -inch-thick slices, seeded.  
15 fresh thyme sprigs  
4 (3-inch) rosemary sprigs  
2 T kosher salt, or to taste (I used less)  
2 t ground black pepper

**Cindy Neel**

**Berkshire Hathaway Home Services  
Arizona Properties**

[cindy@itstime2move.net](mailto:cindy@itstime2move.net)

(602) 317-0353

### **Directions:**

1. Pat chicken thighs to dry and place, skin side up, in a single layer on a baking sheet. Place in refrigerator, uncovered, for 8 hours or overnight to dry skin. Remove chicken from refrigerator at least 45 minutes before cooking.
2. Heat oven to 500 degrees. Spread onion slices and garlic cloves in a baking dish that can hold the chicken snugly in a single layer. Scatter lemon on the onion-garlic mixture and strew with thyme and rosemary sprigs.

3. Remove chicken from baking sheet and place on several layers of paper towels, skin side down. Sprinkle with half the salt and pepper. Turn thighs over and season with remaining salt and pepper. Turn thighs over and season with remaining salt and pepper. Transfer to the baking dish skin side up. Use your hands to arrange the bed of onions and garlic so they're completely under the chicken.
4. Bake for 40 to 50 minutes, until juices run clear when chicken is pierced with a knife point. If skin is not a deep golden brown and crispy, turn on broiler and broil chicken close to heat a few minutes to crisp and brown it. Watch carefully so you don't burn chicken.
5. To serve, move chicken off the bed of onions, garlic, lemon and herbs. Discard lemon and spoon the rest of the ingredients, along with pan juices, onto a serving platter. Place chicken on top and serve.

**Note: I just dried chicken with paper towels well which worked fine. The next time I make it I will dry per instructions. I think this will make it crispier.**