

Easy Fresh Herb Chicken

Recipe By *Lois Held*

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Cooking and Prep:  1
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Serves:  4

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Low Carb,
Sugar Free, Paleo

Source: Whisk by Ami

Magazine

Ingredients (6)

Main ingredients

- 1 chicken, cut up into 8 pieces
- 1/4 cup olive oil
- salt, to taste
- lemon pepper, to taste

minced garlic, to taste

4-5 sprigs fresh rosemary, depending on the size

Start Cooking

To Prepare Chicken

1. Preheat oven to 350 degrees Fahrenheit.
2. Pour most of the olive oil into a 9- x 13-inch baking dish.
3. Place 4-5 cleaned, fresh, dry rosemary sprigs on the bottom of the dish.
4. Wash, clean and pat dry the chicken and place on top of the herbs. Brush the chicken with the remaining olive oil; season with salt, lemon pepper, and minced garlic.
5. Bake for 1 hour or until done.

Variation:

Substitute sage, thyme, parsley, or chives for rosemary.