

Baked Lemon Chicken

Lemon, onions, and thyme flavor this oven-baked chicken.

Makes: 5 servings

Ingredients

- 3 ½ pounds bone-in chicken pieces (breasts, legs, or thighs)
- salt and pepper to taste
- 2 cloves of garlic, minced (or 1 teaspoon garlic powder)
- 4 teaspoons fresh thyme (or 1 teaspoon dried thyme)
- 1 medium onion, thinly sliced
- 1 ½ cups low-sodium chicken broth (or water)
- ¼ cup lemon juice
- 2 lemons, sliced into 10 slices, seeds removed



Directions

1. Preheat oven to 400°F.
2. Combine salt, pepper, garlic, and thyme.
3. Lay chicken pieces into a 9x13 inch baking pan. Sprinkle seasonings over chicken.
4. Combine onions, broth, and lemon juice in a saucepan. Heat to a boil.
5. Pour hot broth mixture around chicken. Top each chicken piece with a lemon slice.
6. Bake for 30 minutes until chicken is golden brown and juices are clear.

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