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LEMON CHICKEN

- 3 Tablespoons Olive Oil
- 1 Fryer Chicken, Cut Into Pieces
- 1/4 Teaspoon tarragon
- 1/4 Teaspoon Basil
- 1/4 Teaspoon Thyme
- 1/4 Teaspoon Garlic Salt
- 1/4 Teaspoon Pepper
- 1/4 Teaspoon Seasoned Salt
- 1 Lemon, Thinly Sliced
- 1 Lemon, Juiced
- 1 Bay Leaf
- 1 Teaspoon Seasoned Salt

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Cover the bottom of a baking dish with oil.
3. Place chicken, skin side down in pan and sprinkle evenly with herbs.
4. Cover with lemon slices.
5. Drizzle lemon juice over chicken, add bay leaf and bake 30 minutes.
6. Turn chicken and sprinkle evenly with seasoned salt.
7. Bake an additional 35 minutes.