

# Oven-Roasted Lemon Garlic Chicken Thighs

## Ingredients:

3 kg chicken thighs, bone-in, skin-on  
1/4 cup olive oil  
6 cloves garlic, minced  
2 teaspoons dried thyme  
2 teaspoons dried rosemary  
2 teaspoons paprika  
Salt and black pepper to taste  
Zest of 2 lemons  
Juice of 2 lemons  
Fresh parsley, chopped (for garnish)  
Lemon wedges (for serving)

## Preheat the Oven:

Preheat your oven to (200°C).

## Prepare the Chicken Thighs:

Pat the chicken thighs dry with paper towels.

In a large bowl, combine olive oil, minced garlic, dried thyme, dried rosemary, paprika, salt, black pepper, lemon zest, and lemon juice. Mix well to create a marinade.

## Marinate the Chicken:

Place the chicken thighs in the marinade, ensuring each piece is well-coated. Allow it to marinate for at least 30 minutes for the flavors to infuse.

## Roast in the Oven:

Arrange the chicken thighs on a baking sheet or roasting pan, skin side up.

Roast in the preheated oven for approximately 45-50 minutes or until the chicken is golden brown and cooked through. The internal temperature should reach (74°C).

## Baste During Cooking:

Baste the chicken with the pan juices halfway through the cooking time to keep it moist and flavorful.

## Garnish and Serve:

Once the chicken thighs are cooked, remove them from the oven.

Garnish with fresh chopped parsley.

## Serve:

Serve the Oven-Roasted Lemon Garlic Chicken Thighs with lemon wedges on the side.

Pair it with your favorite side dishes, such as roasted vegetables, mashed potatoes, or a fresh salad.

## Enjoy:

Enjoy this succulent and aromatic roasted chicken dish for a delightful meal!

