

RECIPE

Arraya's Lemon Oregano Greek Grilled Chicken

I love this chicken recipe because it goes with anything, it's simple and amazingly delicious. I often cook it on the grill but you can bake or pan-fry it as well.



INGREDIENTS

- 1 whole chicken 3 ½ to 4 lbs (I use just legs and thighs it's tender)
- 1 tablespoon lemon zest
- 5 lemons (squeeze two for juice, cut in half and grill the other three to serve with the chicken)
- 5 cloves garlic, minced
- 1/4 cup fresh oregano, finely chopped (2 tablespoons dried)
- 1/4 cup extra virgin olive oil
- Ground salt and pepper



PREPARATION

Being by making the pudding!

- **Marinade:** in a small mixing bowl whisk together lemon zest, juice, garlic, oregano, olive oil, salt and pepper.
- Marinate the chicken (if using a whole chicken cut it in half) I like to divide the marinade into two large zip-lock bags so it covers more easily and is more manageable.
- Marinate a minimum of 30 minutes (I marinate for 2 days!)
- Grill and serve w anything, its fall off the bone yummy.
- **GRILLING:** Pat chicken dry before placing on the grill at medium heat. Turn chicken over about every 15 minutes. You'll know it's done when the thickest part of the meat reaches 165°.
- Serve with grilled lemon halves and garnish with a few sprigs of oregano!

BAKE IT INSTEAD...

Preheat oven to 425 degrees, place chicken in oven, then turn down to 375 degrees F and bake for 1¼ hours. Again the thickest part should reach 165°.

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