

Roasted Chicken with Shallots, Lemon and Thyme

Ingredients to serve 4:

- 5 medium chicken breasts, bone-in skin on
- 15 large shallots cut in half
- 2 large lemons
- 5 cloves crushed garlic
- Kosher salt and pepper
- 2 Tbsp Italian seasonings
- 2 tsp garlic powder
- 2 Tbsp fresh chopped thyme, plus sprigs for garnish
- ¼ c olive oil
- chopped chives, for garnish

Directions:

Spread out chicken on a flat surface and sprinkle with salt and freshly cracked pepper, garlic powder, thyme and Italian seasonings on each side. Place chicken in a large ziplock, squeeze in juice of lemons, leaving them in the bag, along with garlic. Shift contents of bag to distribute marinade as best you can. Marinate chicken for at least an hour, and preferably 6 hours to infuse with flavor.

Preheat oven to 375°.

In a roasting pan that is not overly crowded, spread chicken out skin-side up, along with crushed garlic and lemons. Toss the shallots in a bit of olive oil to coat and season with salt and pepper. Spread the shallots around the chicken and place in middle rack of oven. Roast for about 45 minutes. Sprinkle with fresh, chopped chives if using. Allow to cool for about 10 minutes before serving.

