



Noreen's Kitchen

Savory Honey Lemon Chicken

Ingredients

3 pounds chicken pieces, skin on	1/2 cup honey
1 1/2 pounds potatoes cut into wedges	1/2 cup lemon juice
3 medium onions, peeled and cut in wedges	1/2 cup butter, melted
6 cloves garlic, chopped	1 lemon, thinly sliced
1 teaspoon all purpose seasoning	

Step by Step Instructions

Preheat oven to 375 degrees.

In a bowl large enough to accommodate all the ingredients, mix the butter, honey lemon and garlic. Whisk well to incorporate.

Add seasoning, chicken, potatoes, onions and lemons and using your hands, toss everything in the glaze to coat evenly.

Place the chicken and vegetables on to a rimmed baking sheet that has been lined with foil and/or parchment paper.

Bake for 45 minutes to an hour or until a meat thermometer reads at least 160 degrees and the juices run clear.

Remove from oven and allow to sit for 10 minutes before serving.

Serve with a large salad and/or steamed veggies.

ENJOY!