**Roasted Citrus and Herb Chicken**

It’s all about the marinade in this recipe. Oranges and lemons add a bright citrusy flavor to this roasted chicken, with rosemary and thyme adding their own savory notes. And the best feature

is that the marinade does all the work – simply let the flavors infuse into the chicken overnight and then throw everything into the oven for a casual, flavorful dinner.

**ingredients**

12 total pieces bone-in chicken thighs and legs

1 medium onion, thinly sliced

1 tbsp dried rosemary

1 tsp dried thyme

1 lemon, sliced thin

1 orange, sliced thin

For the marinade:

5 tbsp extra virgin olive oil

6 cloves garlic, minced

1 tbsp honey

Juice of 1 lemon

Juice of 1 orange

1 tbsp Italian seasoning

1 tsp onion powder

Dash of red pepper flakes

Salt and freshly ground pepper, to taste

**directions**

1. Whisk together all of the marinade ingredients in a small bowl. Place the chicken in a baking dish (or a large Ziploc bag) and pour the marinade over it. Marinate for 3 hours to overnight.

2. Preheat the oven to 400 degrees F. Place the chicken in a baking dish and arrange with the onion, orange, and lemon slices. Sprinkle with thyme, rosemary, salt and pepper. Cover with aluminum foil and bake for 30 minutes. Remove the foil, baste the chicken, and bake for another 30 minutes uncovered, until the chicken is cooked through.