

Lemon Butter Roasted Chicken with Rice



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 10 minutes

Cook Time: 45 minutes

Ingredients

For the chicken:

- 6 to 8 Chicken thighs, bone in and skin on
- 1 Tbsp of Chicken Bouillon Powder
- 2 tsp of Dried Oregano
- 2 tsp of Granulated Garlic
- 1 Tbsp of Your Favorite All Purpose Seasoning
- 1 Tbsp of Dijon Mustard
- 3 Cloves of Garlic, grated
- 1 Sprig of Rosemary
- 1 Lemon
- 1 Tbsp of Olive Oil
- Salt and Pepper to taste
- 1 cup of Chicken Stock
- 2 Tbsp of Butter

For the rice:

- 1 cup of Long Grain Rice, rinsed
- 1 Tbsp of Butter
- 1 3/4 cup of Chicken Stock
- 1/4 tsp of Dried Basil
- 1/2 tsp of Paprika
- 1/2 tsp of Granulated Garlic
- Salt, to taste

1) Preheat your oven to 425 degrees.

1) In a bowl, add the chicken along with the bullion, oregano, garlic, seasoning, mustard, oil, salt, pepper and juice of 1/2 of a lemon, massage it all into the chicken then place the chicken in a 9x13" roasting pan, pour the stock around the chicken, juice the other half of the lemon around the chicken, dot butter all over and give the top of the chicken one last dusting of seasoning, pop it in the oven for about 40 to 45 minutes.



3) Meanwhile, make the rice. In a saucepan over medium heat, add the butter, once melted add the rice and cook for 2 minutes, add the stock and spices, bring to a boil, cover, reduce the heat to low and cook for about 15 to 18 minutes or until done. Remove from the heat, remove the lid and let it sit undisturbed.

4) Scoop some rice onto a plate, top with the chicken and spoon over some of the sauce, add a bit of parsley and enjoy!