Lemon Herb Roasted Chicken

Ingredients:

2 kgs chicken thighs and drumsticks

¼ cup cooking oil

8 cloves of garlic, minced

¼ cup fresh thyme leaves or 2 tablespoons dried thyme

¼ cup fresh rosemary leaves

¼ cup fresh parsley, chopped

Zest and juice of four lemons

Salt and Pepper to taste

1. In a large bowl, whisk together the oil, lemon zest, lemon juice, minced garlic, thyme, rosemary, parsley, salt and pepper to make the marinade

2. Place the chicken in large freezer bags. Pour the marinade over the chicken, ensuring that each piece is evenly coated. Massage the marinade into the chicken to ensure thorough coverage. Ensure they are in a single layer.

3. Pour any remaining marinade over the chicken. Put it in the fridge for a few hours to marinate well, or overnight.

4. Preheat your oven to 200C (400F).

5. Place the chicken on baking sheets lined with parchment paper. Roast for 35-40 minutes, turning halfway, until well done, browned and crispy.

6. Once cooked, remove from oven and let them rest for a few minutes before serving.