



## **Fresh Herb & Garlic Roasted Citrus Chicken with Smoked Paprika**

### **Ingredients:**

1 Whole Chicken, cut up  
10 Cloves Garlic, pressed  
1/4 Cup Olive Oil  
1 teaspoon Rosemary, finely chopped  
1 teaspoon Oregano, finely chopped  
1 teaspoon Thyme, finely chopped  
1 Lemon cut in half  
Sea Salt and Pepper, to taste  
1 teaspoon Smoked Paprika  
mixed greens

### **Directions:**

Preheat oven to 400 degrees.

In a small bowl, mix pressed Garlic, Olive Oil, Rosemary, Oregano, and Thyme. Paint the bottom of a 9 x 12 Pyrex baking dish with 2 Tablespoons of Olive Oil and Herb mixture.

Clean Chicken, pat dry and place skin side up in the baking dish. Squeeze Lemon juice all over Chicken and place squeezed halves in bottom of dish. Paint chicken to coat evenly with remaining Olive Oil and Herb Mixture. Salt and Pepper Chicken and sprinkle with Smoked Paprika.

Place in oven and cook for 45 minutes-1 hour depending on size of Chicken pieces. Plate, serve over mixed greens with pan drippings and Enjoy! YUM!