**Lemon Pepper Chicken**

RECIPE

**INGREDIENTS**

* 24 chicken thighs (pieces will also work – will need to cook longer)
* 1/3 cup oil
* 1/3 cup lemon juice
* 3 tablespoon lemon pepper
* 1 tablespoon salt
* 1 tablespoon garlic powder
* 1 ½ teaspoon onion powder
* 1 ½ teaspoon Italian seasoning
* 1 ½ teaspoon paprika

**DIRECTIONS**

1. Preheat oven to 375 degrees. Line a large baking sheet with parchment paper and set aside.
2. Pat the chicken dry with paper towels and place on the baking sheet.
3. Whisk together the oil and lemon juice in a small bowl.
4. Drizzle the oil mixture evenly over both sides of the chicken, rubbing to coat well.
5. In another small bowl stir together the lemon pepper seasoning, salt, garlic powder, onion powder, Italian seasoning, and paprika.
6. Sprinkle the spices evenly over the chicken.
7. Bake in preheated oven for 20 minutes. Reduce heat to 325F and bake for 20-30 minutes or until internal temperature reaches 165 degrees.

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| **Prep Time:** 5 minutes | **Cook Time:** 40-50 minutes | **Total Time:** 45-55 minutes | **Yield:** 24 servings |