

Lemon Herb Chicken In Your Roaster Oven



18 Qt Red Roaster Oven
Lemon Herb Chicken



The NESCO 18 Qt. Roaster Oven is ideal for making tender, juicy chicken. This recipe uses lemon juice and a touch of thyme to give your chicken a bright fresh flavor in every forkful.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#) or [NESCO Slow Cooker](#)

Grocery Ingredients:

3 lb whole, broiler-fryer chicken
1/2 tsp thyme
1/4 tsp onion powder
1/4 tsp garlic powder
1/4 tsp pepper
1 lemon, sliced
2 Tbsp butter or margarine, melted
Juice of 1 lemon

Instructions:

1. Sprinkle inside of chicken cavity with thyme, onion powder, garlic powder, and pepper. Place lemon slices inside cavity.
2. Place on rack in NESCO® Roaster Oven. Brush with melted butter and drizzle with lemon juice.
3. Cover and cook at 375°F for 1 hour 15 minutes, or until meat thermometer inserted in breast registers 185°F. Serves 4 to 6.

SLOW COOK: Prepare recipe as directed. Cover and cook at 225°F for 6 to 8 hours.