Lemon Herb Chicken



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Your Key Ingredient:

NESCO 6 or 18 Qt. Roaster Oven

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 chicken on rack in **NESCO®** Roaster Oven. Brush with melted butter and drizzle with lemon juice.
- 3. Cover and cook at $375^{\circ}F$ for 1 hour 15 minutes, or until meat thermometer inserted in breast registers $185^{\circ}F$. Serves 4 to 6.

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