

Roasted Mediterranean Chicken

- Prep Time: 10 minutes (plus 3 hours to marinate)
- Cook Time: 50 minutes
- Total Time: 1 hour (plus 3 hours to marinate)
- Servings: 4

Ingredients:

- 1 cup Winking Owl Chardonnay
 - ½ cup Nature's Nectar Lemon Juice
 - ¼ cup Carlini Extra Virgin Olive Oil
 - Zest of 1 lemon
 - 1 tablespoon Stonemill Oregano
 - ½ teaspoon Stonemill Iodized Salt
 - ½ teaspoon Stonemill Ground Black Pepper
 - ¼ cup Countryside Creamery Unsalted Butter, cut into tablespoons
 - ¼ cup fresh oregano, leaves only
 - 4 Kirkwood Chicken Leg Quarters, thawed
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Directions:

1. In a small mixing bowl, combine wine, lemon juice, olive oil, lemon zest, dried oregano, salt and pepper. Whisk to combine.
2. Gently place slices of butter and whole fresh oregano leaves under the skin of each piece of chicken.
3. Place chicken, skin side up, in a large casserole dish and pour marinade over the top. Cover and allow to marinate for at least 3 hours in the refrigerator.
4. Preheat oven to 375°.
5. Remove chicken from marinade. Place on baking sheet, skin side up, bake for 25-35 minutes or until internal temperature reaches 145°. Increase oven temperature to 400° for the final 10-15 minutes or until internal temperature reaches 165°.



Recipe Courtesy of:
ALDI Test Kitchen