

Zesty (Greek) Chicken Oregano - Kotopoulo Riganato tis Skaras

Used regularly by Jennie Boo, found in the 1980 Betty Crocker International Cookbook

6 to 8 servings

Ingredients:

2 ½ - to 3-pound broiler-fryer chicken, cut up

½ cup olive (or vegetable) oil

¼ cup lemon juice

2 teaspoons dried oregano leaves

1 teaspoon salt

½ teaspoon pepper

1 clove garlic, chopped

Lemon slices

Directions:

Place chicken in ungreased oblong pan, 13 x 9 x 2 inches. Mix remaining ingredients except lemon slices; pour over chicken. Cook uncovered in 375° F oven, spooning oil mixture over chicken occasionally, 30 minutes. Turn chicken; cook until thickest pieces are done, about 30 minutes. Garnish with lemon slices.