

Savory Herb and Garlic Chicken Recipe

INGREDIENTS

This recipe is for 6 pounds of chicken, you can adapt to much less chicken

6 pounds of bone in chicken (whatever cut you like)

“The HERBS” below:

Ground Thyme

Parsley and Garlic

Onion Powder

No Salt All-purpose seasoning

Olive Oil – approximately 3 tablespoons

3 envelopes of Lipton Recipe Secrets Savory Herb with Garlic

3 ounces of water or until the mixture is smooth

STEPS

PREHEAT OVEN TO 350 DEGREES F

Wash and Clean the Chicken. Line a baking dish with foil for easy clean up. Place the chicken in the baking dish. Season the chicken with all “the Herbs” on both sides. It’s best not to use any seasonings that have any salt, the soup mixture is salty enough. After both sides are seasoned, put aside as you combine the Lipton Recipe Secret mixture.

In a small bowl combine Lipton Recipe Secrets Savory Herb with Garlic, approximately 3 tablespoons of Olive Oil and Water until well combined and looks medium to thin in consistency. As you are brushing on the chicken, you can always add more water if you think it’s too thick.

Brush the mixture on the chicken on both sides. Cover the chicken in the baking pan with foil paper and bake at 350 degrees F for 2 hours. After 2 hours (this will be less time if you use less chicken) you’ll see that the chicken is cooked and has developed some drippings. Bake the chicken for another 20 minutes uncovered, so that side get brown. After 20 minutes turn the chicken and bake for another 30 minutes until that side is brown. Then you are done!

ENJOY!!!