



# Lemon Glazed Holiday Chicken

## My Holiday Table Secret

This chicken is my holiday favorite. It feels fancy but is so simple. The lemon makes everything taste bright and happy.

I started making it years ago for my grandson. He thought “fancy” chicken took all day. His surprise was wonderful. I still laugh at that. This matters because good food should bring joy, not stress.

## Why We Let It Rest

See that “rest time” in the recipe? It is important. You take the hot chicken out of the oven. Then you wait five minutes.

This lets the juices settle back into the meat. If you cut right away, all

the good flavor runs out onto the plate. Waiting makes every bite tender and juicy. Patience is a secret ingredient.

## The Magic of Lemon & Garlic

You toss the sliced lemon and crushed garlic in the pan. Doesn't that smell amazing? They cook right under the chicken.

The chicken fat and juices drip down. They mix with the lemon and garlic. It makes its own delicious sauce. *Fun fact: the lemon slices get soft and sweet. You can eat them!* What is your favorite smell from the kitchen?

## A Little Story About Crispy Skin

My sister never got her chicken skin crispy. It was always soft. One day I watched her cook. She did not pat the chicken dry first!

That little step with the paper towel is key. Wet skin steams. Dry skin crisps. Now her chicken is perfect. Do you like crispy skin or soft skin better on your chicken?

## Making It Your Own

This recipe is like a friendly base. You can add your own touch. Try some fresh herbs like rosemary or thyme. Sprinkle them in with the lemons.

This matters because cooking is about sharing, not just following. It is your kitchen. What would you add to make it taste like your holiday? Tell me about your family's favorite simple dish.

## Ingredients:

Ingredient	Amount	Notes
Bone-in, skin-on chicken thighs	6 medium (approx. 1 1/2 lbs)	
Kosher salt	1 1/2 teaspoons	
Lemon	1 large	Thinly sliced and deseeded
Garlic	4 cloves	Peeled and crushed
Olive oil	3 tablespoons, divided	



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## My Sunny Holiday Chicken

This chicken always reminds me of a bright winter morning. The lemon makes everything feel sunny and fresh. I love how the garlic gets sweet in the oven. Doesn't that smell amazing?

See also [Savory Sweet Potato and Bacon Holiday Bake](#)

It is a very simple recipe, my dear. You just let the oven do most of the work. The crispy skin is the best part. I still laugh at how my grandson always tries to sneak a piece early.

## Instructions

**Step 1:** First, turn your oven on to 450°F. Let it get nice and hot. This helps the chicken skin get crispy. A hot start is the secret to golden skin. (Always preheat your pan in the oven too, for extra crispiness!)

**Step 2:** Now, sprinkle salt all over your chicken thighs. Let them sit on the counter for a bit. This makes the flavor just right. Do you think salting early makes meat more tender? Share below!

**Step 3:** In your baking dish, mix lemon slices, garlic, and two tablespoons of oil. Toss them gently with your hands. This makes a lovely bed for the chicken. The lemons will caramelize and become so sweet.

**Step 4:** Pat the chicken dry with a paper towel. Place it skin-side up on the lemons. Drizzle the last bit of oil over the skin. Use your fingers to rub it all over.

**Step 5:** Bake it for about 45 minutes. It's done when the skin is golden and crispy. Let it rest for five minutes before serving. This keeps all the delicious juices inside the meat.

## Creative Twists

You can make this recipe your own. Try a little twist for fun. It is like adding your own story to the dish.

**Rosemary & Honey:** Add two sprigs of rosemary before baking. Drizzle a little honey over the chicken for the last 10 minutes.

**Olives & Capers:** Scatter a handful of olives and capers with the lemons. They add a lovely salty, briny flavor.

**Potato Bed:** Add thin potato slices under the chicken. They will soak up all the amazing lemon and garlic juices.

**Which one would you try first? Comment below!**

## Serving & Pairing Ideas

This chicken creates its own wonderful sauce. Spoon those pan juices right over everything. I love it with buttery mashed potatoes or simple rice. A crisp green salad on the side is perfect too.

See also [Spiced Nut Crunch Holiday Mix](#)

For a drink, a glass of chilled white wine pairs nicely. For a cozy non-alcoholic option, try sparkling water with a squeeze of lemon. It echoes the flavors on your plate beautifully. Which would you choose tonight?



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## Keeping Your Lemon Chicken Happy

Let's talk about keeping leftovers. This chicken keeps well for three days in the fridge. Just tuck it into a sealed container. The lemony juices are gold, so save them too.

You can freeze it for a future busy night. I pack the chicken and juices in a freezer bag. I once forgot to label it. We had a fun mystery dinner that week!

To reheat, use your oven. Warm it at 350°F until hot. This keeps the skin from getting soggy. Batch cooking this saves you time later.

Having a ready-made meal matters. It turns a stressful evening into a cozy one. You deserve that kindness. **Have you ever tried storing it this way? Share below!**

## Simple Fixes for Common Hiccups

Is your chicken skin not crispy? The oven might not be hot enough. Always preheat it fully. I remember when my oven needed extra time.

Are the lemons burning? Tuck them under the chicken pieces. This steams them gently. They should be soft and golden, not black.

Is the chicken dry? You might have overcooked it. Use a simple meat thermometer. It takes the guesswork right out of cooking.

Getting a crispy skin matters for wonderful texture. Perfectly cooked chicken matters for a juicy, tender bite. These fixes build your cooking confidence. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

**Q: Is this recipe gluten-free?** A: Yes, it is naturally gluten-free. Just check your salt label to be sure.

**Q: Can I make it ahead?** A: You can prepare the lemon-garlic mix early. Assemble and bake it when you're ready.

**Q: What if I don't have chicken thighs?** A: Chicken breasts work, but cook them for less time. They dry out faster.

**Q: Can I double the recipe?** A: Absolutely! Use two baking dishes. Do not crowd the chicken in one pan.

**Q: Any optional tips?** A: Add fresh herbs like thyme before baking. \*Fun fact: I grow thyme in a pot on my windowsill.\* **Which tip will you try first?**

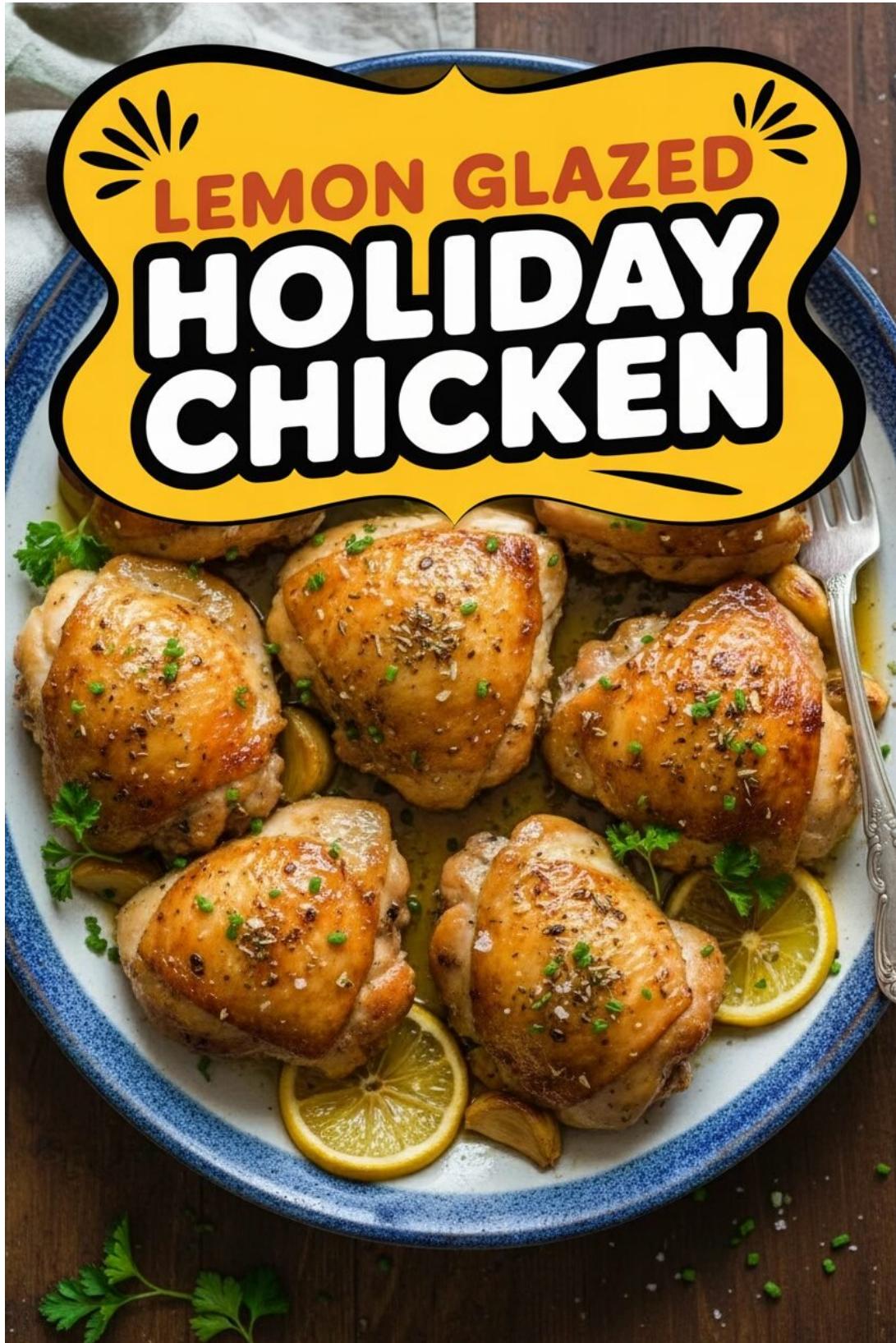
See also [Golden Roast Chicken with Lemon Balsamic Potatoes](#)

## From My Kitchen to Yours

I hope this recipe brings sunshine to your table. Food is about sharing stories and making memories. My kitchen is always open for a chat.

I would love to hear about your cooking adventure. Tell me how it turned out for you. **Have you tried this recipe?** Your stories are my favorite thing to read.

Happy cooking! —Elowen Thorn.



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Author: Elowen Thorn



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Cooking Method:[Baking](#)



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Cuisine:[American](#)



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Courses:[Main](#)

Difficulty: **Beginner**



## Lemon Glazed Holiday Chicken | 18

Prep time: **15 minutes**

Cook time: **45 minutes**



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Rest time: **5 minutes**

Total time: **1 hour 5 minutes**



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Servings: **4 servings**

Calories: **450 kcal**

Best Season:**Summer**

## **Description**

Simple Lemon Chicken Recipe

## Ingredients

- 6 medium bone-in skin-on chicken thighs (approximately 1 1/2 pounds)
- 1 1/2 teaspoons kosher salt
- 1 large lemon, thinly sliced and deseeded
- 4 cloves garlic, peeled and crushed
- 3 tablespoons olive oil, divided

## Instructions

1. Preheat the oven to 450°F and position a rack in the center. This ensures even heat distribution for proper browning.
2. Generously season the chicken thighs on both sides with kosher salt. Set them aside at room temperature while preparing the remaining ingredients. This resting period promotes even cooking and enhanced flavor absorption.
3. In a 9×13-inch baking dish or rimmed sheet pan, combine the lemon slices, crushed garlic cloves, and 2 tablespoons of olive oil. Toss gently to coat the lemons and garlic evenly.
4. Pat the chicken thighs dry using paper towels to ensure the skin crisps properly. Arrange the thighs skin-side up over the lemon and garlic mixture. Drizzle the remaining 1 tablespoon of olive oil over the chicken and use your fingers to distribute it evenly across the skin.
5. Bake the chicken for approximately 45 minutes, or until it reaches an internal temperature of at least 165°F, the lemons have softened, and the skin has become golden and crisp. If the skin has not reached the desired level of crispness, briefly broil the dish while monitoring closely to prevent burning.
6. Remove the dish from the oven and allow the chicken to rest for 5

minutes. Serve with the softened lemons, garlic, and pan juices spooned over each portion for optimal flavor.

## Notes

For extra flavor, garnish with fresh herbs like thyme or rosemary before baking.

Keywords:Lemon, Chicken, Holiday, Easy, Baked