

# Greek Lemon Chicken

This lemon chicken is the best dinner with juicy, tender, and golden chicken thighs coated in a delicious lemon-herb Greek marinade. **Watch how I make it and serve it up in the video below!**

Prep Time	Cook Time	Total Time
15 mins	40 mins	55 mins

Course: Main Course    Cuisine: Greek  
Keyword: Greek lemon chicken, lemon chicken, lemon chicken recipe  
Servings: 8 pieces    Author: Lisa Bryan



★★★★★  
4.99 from 218 votes

## Equipment

- Casserole Dish This nesting set of casserole dishes is the best!

## Ingredients

- 8 bone-in chicken thighs
- ⅓ cup extra-virgin olive oil
- ¼ cup lemon juice
- 4 garlic gloves minced
- 1 tablespoon dried oregano
- 2 teaspoons dried thyme
- 2 teaspoons Dijon mustard
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper

## Instructions

1. **Make the marinade:** In a small bowl, stir together the oil, lemon juice, garlic, oregano, thyme, mustard, salt, and pepper.
2. **Marinate the chicken:** Add the chicken thighs to a large bowl and pour the marinade on top. Marinate for 1 to 2 hours (and up to 8 hours) in the fridge.
3. **Transfer to baking dish:** Preheat the oven to 350°F (180°C). Place the chicken in a baking dish and pour the remaining marinade on top.
4. **Bake the chicken:** Bake for 40 to 45 minutes, until the chicken is fully cooked and registers 175°F (80°C) on an instant-read thermometer. Optionally, you can baste the chicken a few times while it cooks. And for extra crispy skin, turn on the top oven broiler in the last 2 to 3 minutes. If you're serving this dish up for a dinner party, you can garnish it with lemon slices if you'd like.

## Nutrition

Calories: 404kcal | Carbohydrates: 2g | Protein: 24g | Fat: 33g | Saturated Fat: 8g | Polyunsaturated Fat: 6g | Monounsaturated Fat: 17g | Trans Fat: 0.1g | Cholesterol: 142mg | Sodium: 707mg | Potassium: 325mg | Fiber: 1g | Sugar: 0.3g | Vitamin A: 136IU | Vitamin C: 4mg | Calcium: 32mg | Iron: 2mg