

As a person who loves, loves, LOVES to cook, it was hard to decide on the one thing – the one thing that I make the most, and is a staple in our home. When I considered the question - What do I make the most at home? The answer was easy. Chicken. We have chicken at least 4 days a week, in a variety of ways – Chicken Parmesan, Chicken Caesar Salad, Chicken Saltimbocca, Chicken on the grill, Chicken Fajitas...the list goes on and on and on and on. But my favorite way to make chicken is the simplest way...a nice oven roasted chicken with classic ingredients – lemon, onion, garlic, herbs and a little wine. I credit my spirit animal Ina Garten for much of this recipe – with a few working mother shortcuts mixed in. PS – It looks so pretty on the table, right in the cast iron skillet.

Ingredients:

- 3 tsp of your favorite poultry spice mix that does not contain salt (I use Penzey's poultry mix – great spice place in Carytown! Note – if the mix you use does not contain pepper, then modify the recipe to 2tsp of the spice mix, and add 1 tsp of pepper)
- 1 TBSP Kosher salt
- 1/3 cup olive oil
- 1 lemon, halved and sliced 1/4 inch thick
- 1 yellow onion, halved and sliced 1/4 inch thick
- 3 large garlic cloves, thinly sliced
- 4 pounds of your favorite chicken parts – I use 4 thighs and two breasts (bone in, skin on)
- 1/2 cup dry white wine (I use Pinot Grigio)
- Juice of 1 lemon

Preheat the oven to 450 degrees.

Pour the olive oil into a small bowl, stir in the herb mixture and 1 tablespoon of salt, and set aside (1 tablespoon of salt sounds like a lot, but it is for 4 pounds of chicken!).

Distribute the lemon slices in a cast-iron skillet and distribute the onion and garlic on top. Place the chicken, skin side down, on top of the onion and brush with about half the oil and herb mixture. Turn the chicken skin side up, pat it dry with paper towels (**very important!**) and brush it all over with the rest of the oil and herb mixture.

Roast the chicken for 30 minutes. Pour the wine into the pan (**not on the chicken!**) and roast for another 10 to 15 minutes.

Remove the chicken from the oven, sprinkle it with the lemon juice, cover the skillet tightly with aluminum foil, and allow to rest for 10 to 15 minutes. Serve hot with the pan juices, cooked lemon, and onion.

Note – I like to serve it with some roasted broccolini and a simple Rice Pilaf.