Main dishes / United States

Lemon-Herb Roasted Chicken Thighs

Bone-in, skin-on chicken thighs roasted at high heat until the skin shatters like lacquered glass and the fat underneath has rendered completely into the meat. The lemon zest and herb paste rubbed under the skin blooms and perfumes the fat as it renders, so every bite tastes of thyme and citrus from the inside out.

Time 50 min **Servings** 4

What you'll need.

- ☐ 4 pieces Bone-in, skin-on chicken thighs
- ☐ 2 tbsp Extra-virgin olive oil
- ☐ 1 lemon Lemon zest (from 1 lemon) + juice (half the lemon)
- ☐ 1 tbsp Fresh thyme leaves
- ☐ 1 tsp Fresh rosemary, minced
- ☐ 4 cloves Garlic cloves, minced to a paste
- ☐ 1.5 tsp Kosher salt
- ☐ 0.5 tsp Freshly cracked black pepper
- ☐ 2 wedges Lemon wedges (for serving)

Let's make it.

01 Mix olive oil, lemon zest, thyme, rosemary, garlic paste, salt, and pepper into a paste. Pat the chicken thighs completely dry with paper towels — this is the most important step for crispy skin. Gently loosen the skin from each thigh and push a portion of the herb paste directly under the skin, spreading it over the meat. Rub the remaining paste over the top and underside of each thigh. Place on a wire rack set over a rimmed baking sheet. Let stand at room temperature for 30 minutes (or refrigerate uncovered overnight for even crispier skin).

02 Preheat the oven to 425 F (220 C). Place the wire rack with thighs on the middle rack — do not crowd. Roast for 35-40 minutes without opening the oven or flipping. The skin will slowly render and crisp as the thighs cook through. In the final 5 minutes, squeeze the lemon juice directly over the thighs and increase to broil for 2-3 minutes to finish the skin. Target internal temperature: 165 F at the thickest part, away from the bone.

03 Transfer the thighs from the rack directly to a serving plate — never back into a pan where steam could re-soften the skin. Rest for 5 minutes uncovered. This short rest allows the juices to redistribute from the bone outward and the skin to firm from the residual heat. Serve with lemon wedges on the side.

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Servings are an estimate; check quantities in the source recipe.
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