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Roasted Balsamic Chicken

- * 1/4 cup balsamic vinegar
- * 2 tablespoons Dijon mustard
- * 2 tablespoons fresh lemon juice
- * 2 garlic cloves, chopped
- * 2 tablespoons olive oil
- * Salt and freshly ground black pepper
- * 4-pounds chicken thighs

Whisk the vinegar, mustard, lemon juice, garlic, olive oil, salt, and pepper in small bowl to blend. Combine the vinaigrette and chicken pieces in a large resealable plastic bag; seal the bag and toss to coat. Refrigerate, turning the chicken pieces occasionally, for at least 2 hours and up to 1 day. Preheat the oven to 400 degrees F. Remove chicken from the bag and arrange the chicken pieces on a large greased baking dish. Roast until the chicken is just cooked through, about 1 hour. If your chicken browns too quickly, cover it with foil for the remaining cooking time. Transfer the chicken to a serving platter and serve.