

CHICKEN WITH GARLIC & LIME

Source: La Cucina Italiana 4/02

INGREDIENTS:

2 1/4 lb chicken parts, skin & fat removed
2 TBS extra virgin olive oil
Salt & freshly ground black pepper
6 garlic cloves, skin on
2 limes, cut into wedges
4 rosemary sprigs

DIRECTIONS:

Preheat oven to 400° F. Arrange chicken in 10 x14" roasting pan - drizzle with olive oil & season with salt & pepper.

Rub the skin of the garlic with a rag to dislodge any dirt & distribute them among the chicken parts. Tuck lime wedges alongside garlic - scatter rosemary atop chicken - bake 10 minutes. Then lower temperature to 350° F and bake another 15 minutes or till chicken is golden brown & juices run clear when chicken is pierced. Serve immediately.

Serves: 4