

Treasure Barrel

Baked Lemon Butter Chicken Recipe: Easy Dinner Idea

15 min Prep time	**35 min** Cook time	**50 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 8 bone-in, skin-on chicken thighs (about 2 lbs)
- [ ] 4 tablespoons unsalted butter, cut into pieces
- [ ] 3 fresh lemons (2 juiced, 1 sliced for garnish)
- [ ] 4 garlic cloves, minced
- [ ] 1 teaspoon fresh thyme leaves (optional)
- [ ] Salt and freshly ground black pepper

For Serving

- [ ] Fresh parsley, chopped
- [ ] Additional lemon slices
- [ ] Crusty bread or rice for serving

Instructions

1. Preheat your oven to 400°F (200°C). Pat the chicken thighs completely dry with paper towels - this is so important for getting that crispy skin we all love. Season both sides generously with salt and pepper, and don't forget to lift the skin gently and season underneath too. I always think this extra minute of care makes such a difference in the final flavor.

   Arrange the chicken in a single layer in a 9x13 inch baking dish, making sure the pieces aren't crowded. You want that hot air to circulate around each piece for even cooking. I use my trusty ceramic dish that's seen so many family meals over the years.

2. Zest one of the lemons first, catching every bit of that fragrant yellow zest. Then juice two lemons - you should get about 1/3 to 1/2 cup of fresh juice. Scatter the minced garlic around the chicken in the baking dish, then dot the butter pieces evenly among the chicken thighs.

   Pour the fresh lemon juice over everything, letting it pool around the chicken rather than directly on the skin. If you're using thyme, sprinkle it over now. The combination of scents - sharp lemon, rich butter, earthy thyme - is just heavenly. This is when I know something wonderful is about to happen.

3. Slide the baking dish into the preheated oven and bake for 30-35 minutes. About halfway through, I like to baste the chicken with the accumulating juices. Use a spoon to carefully lift the buttery liquid and drizzle it over the chicken skin.

   You'll know it's getting close when the skin turns golden brown and the sauce is bubbling gently around the edges. The smell will have you hovering by the oven door, I promise. My kids always come wandering into the kitchen at this point, drawn by the aroma.

4. Remove from oven when the chicken reaches 165°F internally and the skin is beautifully crisp. Let it rest for 5-10 minutes - this waiting is the hardest part! The sauce might look separated, but a good whisk will bring it back to silky perfection.

   Serve the chicken with plenty of that glorious lemon butter sauce spooned over the top. Garnish with fresh parsley and lemon slices if you like. I always make sure there's crusty bread on the table for soaking up every last drop of that amazing sauce.

Nutrition per serving

420 kcal	36 g	4 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispy skin, you can start the chicken skin-side down in a hot skillet for 2-3 minutes before transferring to the baking dish. This extra step creates incredible texture but isn't necessary if you're short on time.

The quality of your butter really shines here - splurge on the good stuff if you can. European-style butter with higher fat content makes the sauce particularly velvety and rich.

If your sauce seems too thin, you can simmer it on the stovetop for a few minutes while the chicken rests. It will reduce slightly and thicken beautifully. Just don't boil it vigorously.

This recipe is wonderfully adaptable - sometimes I'll add a splash of white wine (alcohol-free substitute: vegetable broth) or some capers for extra brightness. Make it your own!

Leftover chicken is fantastic shredded and used in pasta dishes, salads, or sandwiches. The lemon butter flavor permeates everything beautifully.