

Baked Lemon Butter Chicken - A Juicy, Flavor-Packed Weeknight Dinner

Baked Lemon Butter Chicken: Easy, Juicy, and Bursting with Citrus Flavor



OVEN
400°F

TIME
40 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

1.5 lbs Chicken pieces (thighs, breasts, or drumsticks)

1/4 cup Butter, melted

1/4 cup Fresh lemon juice

2 cloves Garlic, minced

1 tsp Dried Italian herbs

1/2 tsp Salt

1/4 tsp Black pepper

Optional: Lemon slices, fresh parsley for garnish

How to Make Baked Lemon Butter Chicken:

1 Preheat Oven:

2 Make the Sauce:

3 Coat the Chicken:

4 Bake:

5 Garnish & Serve:

Tips for Success:

Don't overbake: Use a meat thermometer to keep the chicken juicy.

Use fresh lemon juice: The flavor really pops.

Baste halfway: Optional, but spooning juices over the chicken mid-bake makes it even more flavorful.

Make it saucier: Double the sauce for drizzling over rice or veggies.

Serving Suggestions:

Fluffy rice or herbed couscous

Garlic roasted potatoes

A crisp green salad

Roasted asparagus or steamed broccoli

More Chicken Recipes to Try:

This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit

These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays

These Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners

A Light, Tangy Chicken Salad I Actually Crave (And There's No Mayo in Sight)

This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort

Final Thoughts:

DIRECTIONS

1. Preheat Oven: Set your oven to 400°F (200°C).
2. Make the Sauce: In a small bowl, whisk together the melted butter, lemon juice, minced garlic, Italian herbs, salt, and pepper.
3. Coat the Chicken: Place chicken pieces in a baking dish and pour the lemon butter mixture over them, making sure each piece is well coated.
4. Bake: Bake uncovered for 30-40 minutes, or until the chicken is fully cooked and reaches an internal temperature of 165°F (74°C).
5. Garnish & Serve: Top with lemon slices and chopped parsley, if desired. Spoon some of those golden pan juices over each piece for extra flavor.
6. Tips for Success: Don't overbake: Use a meat thermometer to keep the chicken juicy.
7. Use fresh lemon juice: The flavor really pops.
8. Baste halfway: Optional, but spooning juices over the chicken mid-bake makes it even more flavorful.
9. Make it saucier: Double the sauce for drizzling over rice or veggies.
10. Serving Suggestions: Pair your lemon butter chicken with:
 11. Fluffy rice or herbed couscous
 12. Garlic roasted potatoes
 13. A crisp green salad
 14. Roasted asparagus or steamed broccoli
 15. More Chicken Recipes to Try: This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit

16. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
17. These : Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners
18. A Light, : Tangy Chicken Salad I Actually Crave (And There's No Mayo in Sight)
19. This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort
20. Final Thoughts: This Baked Lemon Butter Chicken is proof that you don't need a long ingredient list or hours in the kitchen to make something absolutely delicious. It's fast, it's flavorful, and it's the kind of dish that just works-whether it's a weeknight dinner or something special.
21. Tried it? Let me know in the comments below, and don't forget to tag @chefmaniac when you share your plate! ???

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Make it saucier : Double the sauce for drizzling over rice or veggies.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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