

## Spatchcock Lemon Roast Chicken With Crispy Skin and Juicy Garlic Herb Flavor

It roasts quicker than a whole chicken



**OVEN**  
**425°F**

**TIME**  
**55 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

1 whole chicken (about 3 ½ to 4 ½ pounds)  
2-3 lemons (1 sliced, 1 for zest/juice; optional extra for serving)  
4-6 garlic cloves, smashed or minced  
2-3 tablespoons olive oil (or softened butter)  
1-2 teaspoons kosher salt (to taste)  
1 teaspoon black pepper  
1-2 teaspoons dried oregano or 1 tablespoon chopped fresh thyme/rosemary  
Optional: 1 teaspoon paprika (nice for color)  
Onion wedges or shallots  
A handful of fresh herbs (thyme/rosemary)  
Small potatoes or carrots (if you want it more one-pan)

### DIRECTIONS

1. Preheat the oven to 425°F. (Hot oven = crispier skin.)
2. Spatchcock the chicken: Place the chicken breast-side down.
3. Use sturdy kitchen shears to cut along both sides of the backbone and remove it.
4. Flip the chicken over and press firmly on the breastbone to flatten.
5. Pat it dry with paper towels. (This is key for crispy skin.)
6. Season and rub: Mix olive oil (or butter) with garlic, lemon zest, salt, pepper, and herbs.
7. Rub all over the chicken, including under parts of the skin if you can.
8. Build the pan: Scatter lemon slices (and any onion/herbs/veg) on a rimmed baking sheet or roasting pan.
9. Place chicken on top, skin-side up.
10. Roast for about 40-55 minutes, depending on size, until the thickest part of the breast hits 160-165°F and thighs are 175°F+.
11. Rest 10 minutes, then carve. Spoon pan juices over everything and finish with a fresh squeeze of lemon.

### SWAPS & NOTES

Butter vs. olive oil: Butter gives deeper browning and richness; olive oil keeps it bright and simple.

Herb options: Thyme + rosemary feels "classic roast chicken,"

oregano leans Mediterranean.

Dried works perfectly-just use less because it's stronger.

Extra lemony: Add zest to the rub and squeeze fresh lemon over the chicken right before serving.

## TIPS FOR SUCCESS

Roast chicken goes from perfect to dry fast.

Those 10 minutes keep the chicken juicy.

Give it a quick 2-3 minute broil at the end-just keep an eye on it.

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

Original recipe: <https://chefmaniac.com/spatchcock-lemon-roast-chicken-with-crispy-skin-and-juicy-garlic-herb-flavor/>