

Pollo Italiano



Need:

- ☐ 8 Pieces of **Chicken**
- ☐ 3 tablespoons **Balsamic vinegar**
- ☐ 2 **Lemons** peel, grated, and the **juice of 1 lemon**
- ☐ 2 teaspoons **Salt**
- ☐ 2 1/2 teaspoons **Pepper**
- ☐ 1 1/2 teaspoons **Italian seasoning**
- ☐ 1/2 teaspoon **Red pepper flakes**, crushed
- ☐ 1 tablespoon **Sugar**
- ☐ 2 tablespoons **Olive oil**
- ☐ 4 tablespoon **Unsalted Butter**

- ☐ Using a fork, prick **Chicken** all over and set aside.
- ☐ In a large bowl mix **Balsamic vinegar**, half of the **Lemon peel**, **Salt**, **Red pepper flakes**, 2 **teaspoons Pepper**, **Italian seasoning** and add **Chicken** coating well.
- ☐ Cover and place into refrigerator for 6 hours or overnight to absorb flavors.
- ☐ In a smaller bowl, mix **Sugar** and remaining **Lemon peel**. Set aside.
- ☐ Preheat oven to **400°**
- ☐ In a roasting pan over high heat add **Oil**, once hot add 2 tablespoons **Butter**, **Chicken** and its marinade.
- ☐ Brown **Chicken** on one side, cooking for 3 minutes, then turn over and cook for 1 minute.
- ☐ Sprinkle with the **Sugar** and **Lemon peel** mixture, and 1/2 teaspoon **Pepper**.
- ☐ Place roasting pan into oven and cook for 30 minutes.
- ☐ When ready, remove **Chicken** from oven.
- ☐ Cut 2 tablespoons of **Butter** into small pieces and place around **Chicken** then pour **Lemon** juice over **Chicken**.
- ☐ Once **Butter** has melted, place **Chicken** upon serving platter and drizzle pan sauce over **Chicken**.