CRISPY ROASTED CHICKEN WITH GREEK LEMON SAUCE

Roasted chicken with perfectly crisped skin, topped with Greek lemon and egg sauce. Served over a bed of long grain rice.



INGREDIENTS

- [ ] 4 pieces Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)

SEASONING

- [ ] ¼ cup vegetable oil
- [ ] 1 tsp kosher salt
- [ ] ½ tsp black peppercorns, ground

GREEK LEMON AND EGG SAUCE

- [ ] 1½ cups chicken stock
- [ ] ¼ cup lemon juice
- [ ] 5 large eggs
- [ ] 1 tsp kosher salt

RICE

- [ ] 4 cups long grain rice, cooked
- [ ] ¼ cup parsley, minced
- [ ] ¼ cup parsley, minced

PREPARATION

Yield: 4 servings

1. Season and roast chicken: Preheat a convection oven to 350°F, low fan. Season chicken legs with vegetable oil, kosher salt, and pepper. On a parchment-lined baking sheet, add chicken in a single, even layer with skin-side up. Bake chicken for 30–40 minutes, until chicken reaches an internal temperature of 165°F. Remove from the oven and let rest for 5 minutes.
2. Make the Greek lemon and egg sauce: While the chicken is roasting, use blender to puree chicken stock, lemon juice, eggs, and kosher salt until smooth. Transfer to a saucepot and simmer on medium-low heat, whisking constantly, for 10–15 minutes until sauce thickens and reaches 165°F (consistency should be close to a Hollandaise sauce). Remove from heat and keep warm.
3. Assemble each plate with 1 cup cooked rice, 1 chicken leg, ½ cup sauce, and 1 tablespoon of minced parsley.

NOTES

© 2025 Mountaire Farms Inc. All Rights Reserved.