

Zesty Broiled Chicken



PREPARATION TIME
15 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
bean salad



Prepare the triple batch of Zesty Seasoning Mix used in this recipe to give as gifts.

Place in small decorative jars with tight-fitting lids. Be sure to include the recipe!

SHOPPING LIST

- chicken • seasoned salt
- lemon pepper

ON HAND

- garlic powder • paprika
- ground cumin • oil

INGREDIENTS

- 1 (3-pound) chicken, quartered
- 1 tablespoon Zesty Seasoning Mix
- 1 tablespoon vegetable oil

ZESTY SEASONING MIX: (triple batch)

- 1/4 cup garlic powder
- 1 tablespoon ground cumin
- 1 tablespoon paprika
- 1 tablespoon seasoned salt
- 1 tablespoon lemon pepper or 1 teaspoon black pepper

SERVES **4**

COOK'N *Express*

- After preparing the chicken, scrub cutting board with a paste made of equal amounts of baking soda and water for quick cleanup.
- Prevent burned-on juices from sticking to the bottom of the broiler pan before broiling by adding just enough water to cover the bottom of the pan.

Make Ahead

Make a double batch of this tasty chicken to have on hand for leftovers. Prepare as recipe directs; cover and refrigerate.

◆ VARIATION

Add dried basil and dried oregano to the Zesty Seasoning Mix and omit the cumin for an Italian flavor.

1 Preheat broiler. Cut chicken into serving pieces. Remove skin and trim any fat. Place on a foiled-lined broiler pan.



2 Vigorously shake Zesty Seasoning Mix ingredients in a small jar. Place oil and 1 tablespoon of the mix in a small bowl; mix well.

3 Brush oil mixture on all sides of chicken.



4 Broil chicken, turning twice, until juices run clear when meat is pierced with a knife, about 35 minutes.