

Lemon rosemary roasted turkey thighs

Servings: 3 to 4

Ingredients

- 2 turkey thighs, about 2 pounds
- Juice and zest of 1 lemon
- 1/2 lemon, sliced
- 3 to 4 tbsp olive oil
- 3 garlic cloves, minced finely
- 6 2- 3-inch stems of fresh rosemary
- salt and pepper to taste

Steps

1. Mix juice and zest of lemon with olive oil, garlic, and rosemary in a bowl. Add turkey thighs, mix well with marinade, cover, and refrigerate. Let marinate for at least a couple of hours; longer is better.
2. Preheat oven to 425 degrees. Remove thighs from marinade. Line a rimmed baking sheet with parchment paper. Place the lemon slices and rosemary stems on the parchment paper. Put the the turkey thighs on top of the lemon and rosemary and season each thigh with salt and pepper. Reserve the marinade.
3. Bake for 30 to 35 minutes, basting occasionally with the marinade. Roast until skin is brown and juices run clear when meat is pierced with a knife (an instant-read thermometer should read 165 when inserted in thickest part of a thigh, avoiding bone). Let rest 10 minutes.