



Mediterranean Chicken

Chef Tim Hill
CENTER Banquet Kitchen

1 ea Whole Chicken

Rub:

3 ea Lemons, zest of, chopped fine
3 T Oregano, dried
2 T Black Pepper, coarse grind
2 tsp Cardamom
¼ cup Salt

Cut one whole fryer chicken into desired pieces. Rub chicken pieces with rub **1 day in advance** of roasting. Roast chicken at 450 degrees for 15 to 20 minutes.

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