



Citrus Roasted Half Chicken

Servings: 6

Preparation Time: 20 minutes

Cooking Time: 45 minutes



Ingredients

Citrus Roasted Half Chicken

- 3 whole chickens, halved
- 9 tablespoons Rancho Citrus dry rub

Rancho Citrus Dry Rub

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| 4 | tablespoons Lawry's seasoning salt | 2 | tablespoons cayenne powder |
| 2 | tablespoons sugar, granulated | 4 | tablespoons paprika |
| 2 | tablespoons brown sugar | 5 | tablespoons lemon pepper seasoning |
| 2 | tablespoons cumin, ground | 2 | tablespoons garlic powder |
| 2 | tablespoons chili powder | 2 | tablespoons onion powder |

Preparation

Rancho Citrus Dry Rub

1. Combine all above ingredients in a mixing bowl and set aside.

Citrus Roasted Half Chicken

1. Pre heat the oven to 375°F
2. Season each of the chicken halves evenly with the Rancho citrus dry rub.
3. Place on a sheet pan
4. Cook to 165°F internal temperature for approximately 45 minutes.
5. When the chicken is done, pull out of the oven and serve with the Zesty Slaw and Sweet Corn on the Cob!