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# Greek Yogurt Roasted Chicken Thighs

2 pounds bone-in chicken thighs (around 5-6 thighs total depending on their size)

1 5.3 ounce container Greek yogurt

The juice of 1 lemon (or half if you don't like a strong lemon flavor + some extra lemon wedges for garnish)

1/4 cup olive oil

1 Tablespoon chopped fresh parsley + a little extra for garnish

1 1/2 teaspoons chopped fresh thyme (expert tip: if you have lemon thyme available its even better!)

1/2 teaspoon garlic powder

1/2 teaspoon salt

1/4 teaspoon black pepper

**❶** In a large bowl, whisk together Greek yogurt, lemon juice, olive oil, parsley, thyme, garlic powder, salt and pepper until well combined.

**❷** Add chicken pieces into the yogurt mixture and mix until the chicken is fully coated.

**❸** Marinate for at least 15 minutes, even better if it's overnight.

**❹** When you're ready to cook the chicken thighs, place them into a greased 9" x 13" baking pan, skin side up.

**❺** Bake at 425 degrees for 40-50 minutes or until golden brown and crispy with an internal temperature of 162 degrees.

**❻** Remove from the oven and rest for 5 minutes to bring the temperature up to 165 degrees. Garnish with additional lemon wedges and chopped parsley and serve immediately!