



*Bonnieheath*  
E S T A T E  
LAVENDER & WINERY

### **Lemon & Lavender Chicken**

1 Tablespoon dried lavender	2 Tablespoons honey
Pinch of salt	2 Tablespoons olive oil
1 lemon, zest and juice	2 Chicken breasts or legs

Grind dried lavender and salt in a coffee or spice grinder. Combine honey, olive oil, lemon juice in a bowl and add ground lavender/salt. Mix well.

Place chicken pieces in a storage container and coat with lemon-lavender marinade. Store in refrigerator overnight.

Place chicken in roasting pan and cook at 400°F for 45 minutes or until fully cooked.