

## Citrus Grilled Chicken

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*Servings: 4*

***Ingredients:***

- 3½–4-pound chicken, cut into 8 pieces
- tablespoons vegetable oil, divided
- Kosher salt; freshly ground pepper
- lemons, halved
- 2 oranges, halved

***Preparation:***

- Prepare a grill for medium heat. Rub chicken pieces with 2 Tbsp. oil; season with salt and pepper. Grill chicken, skin side down, turning occasionally and squeezing juice from 2 lemon halves and 2 orange halves over often, until cooked through and an instant-read thermometer inserted into the thickest part of thigh registers 165°, 25–35 minutes.
- Meanwhile, brush remaining 2 lemon halves and 2 orange halves with remaining 1 Tbsp. oil. Grill, cut side down, until lightly charred, 5–10 minutes. Serve chicken with grilled lemon and orange halves alongside for squeezing over.