CITRUS CHICKEN

Ingredients:
- 4 chicken thighs (or other parts)
- 1 onion, sliced
- 1/2 tsp black pepper
- 1/2 tsp salt
- 1 tsp garlic powder
- 2 tsp oregano
- 1 tsp cumin
- Juice of 1 lime (or lemon)
- 1 orange, sliced

Directions:
1. Preheat the oven to 425 °F.
2. To trim the chicken, lay the chicken thighs on the cutting board, skin side up. Press down on the chicken to push out the excess fat. Use a sharp knife to cut excess fat.
3. Put the chicken, oregano, cumin, lime juice, salt, and pepper in the bowl and mix well. Proceed to the next step or cover and refrigerate up to overnight.
4. Put the contents of the bowl in the baking pan and transfer to the oven.
5. Bake about 1 hour until cooked throughout and well browned.

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