**Dawn's Lemon Pepper Chicken**

1 cooking bag (size for chicken)

1 Tblsp flour (gluten free flour for gluten intolerant)

1 whole chicken

2 Tblsp lemon pepper seasoning

1 Tblsp garlic powder

1 Tblsp basil (chopped fresh) or 1 1/2 tsp dried

1 tsp dried thyme

thin lemon slices

4 Tblsp butter, separated

Preheat oven to 350 degrees.

Place flour in cooking bag to coat.

Season chicken with lemon pepper, garlic powder, basil and sprinkle with dried thyme. Place seasoned chicken in cooking bag. Place lemon slices on top of chicken. Place slices of butter on top of lemon slices.

Close bag using supplied tie, if no tie is available, cut a strip from the cooking bag and tie off. Bake for one hour or until internal temperature reaches 165 degrees.