

One Pan Lemon Chicken and Potatoes



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Recipe by: Laura Vitale

Serves 8

Prep Time: 10 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- 8 Pieces of Bone-In, Skin On, Chicken Thighs and Drumsticks
- Salt and Pepper to taste
- Drizzle of Olive Oil
- 4 Large or 8 Small Russet Potatoes, peeled and cut into wedges
- 8 Cloves of Garlic
- 3/4 cup of Chicken Stock
- Juice of 1 Juicy Lemon
- 1 tbsp of Oregano
- 3 Tbsp of Extra Virgin Olive Oil
- Fresh Chopped Parsley

1) Preheat your oven to 425 degrees. In a large skillet (big enough to hold everything in) or roaster, add a drizzle of olive oil and preheat over medium high heat, meanwhile, season the chicken well on all sides with salt and pepper to taste.



2) Add the chicken to the hot skillet, skin side down, and sear until golden brown, this will take about 6 minutes per side, once there, remove to a platter and set aside.

3) Take the potatoes, add them to the skillet with the chicken drippings (add a touch more oil if you need to) and sear on both sides, this should only take a couple minutes per side then remove to a plate or arrange the seared chicken among the potatoes and set aside.

4) In a small bowl or measuring cup, mix the stock, lemon juice, oregano, extra virgin olive oil and a pinch of salt, pour over the chicken and potatoes (mostly the potatoes) then pop in the oven and bake for 40 minutes. Sprinkle with lots of fresh parsley and enjoy!!