

## **Greek Lemon Chicken and Potatoes**

I don't have the energy or courage to cater for a living but, if I did, this Greek lemon chicken and potatoes would be one of my go-to entrees, and not just for big, fat weddings. It's a proven crowd-pleaser, simple to make, and easy on the wallet.

**Prep:** 10 mins

**Cook:** 50 mins

**Total:** 1 hr

**Servings:** 4

**Yield:** 4 servings

### **Ingredients**

- 4 pounds skin-on, bone-in chicken thighs
- 1 tablespoon kosher salt
- 1 tablespoon dried oregano
- 1 teaspoon freshly ground black pepper
- 1 teaspoon dried rosemary
- 1 pinch cayenne pepper
- $\frac{1}{2}$  cup fresh lemon juice
- $\frac{1}{2}$  cup olive oil
- 6 cloves garlic, minced
- 3 russet potatoes, peeled and quartered
- $\frac{2}{3}$  cup chicken broth, plus splash to deglaze pan
- chopped fresh oregano for garnish

### **Directions**

Instructions Checklist

- **Step 1**

Preheat oven to 425 degrees F (220 degrees C). Lightly oil a large roasting pan.

- **Step 2**

Place chicken pieces in large bowl. Season with salt, oregano, pepper, rosemary, and cayenne pepper. Add fresh lemon juice, olive oil, and garlic. Place potatoes in bowl with the chicken; stir together until chicken and potatoes are evenly coated with marinade.

- **Step 3**

Transfer chicken pieces, skin side up, to prepared roasting pan, reserving marinade. Distribute potato pieces among chicken thighs. Drizzle with 2/3 cup chicken broth. Spoon remainder of marinade over chicken and potatoes.

- **Step 4**

Place in preheated oven. Bake in the preheated oven for 20 minutes. Toss chicken and potatoes, keeping chicken skin side up; continue baking until chicken is browned and cooked through, about 25 minutes more. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Transfer chicken to serving platter and keep warm.

- **Step 5**

Set oven to broil or highest heat setting. Toss potatoes once again in pan juices. Place pan under broiler and broil until potatoes are caramelized, about 3 minutes. Transfer potatoes to serving platter with chicken.

- **Step 6**

Place roasting pan on stove over medium heat. Add a splash of broth and stir up browned bits from the bottom of the pan. Strain; spoon juices over chicken and potatoes. Top with chopped oregano.

#### **Nutrition Facts**

##### **Per Serving:**

1139 calories; protein 80.4g 161% DV; carbohydrates 34.5g 11% DV; fat 74.5g 115% DV; cholesterol 283.6mg 95% DV; sodium 1865.5mg 75% DV.