

Lemon-Rosemary-Garlic Chicken And Potatoes

Ingredients

1/3 cup olive oil
1/4 cup fresh lemon juice
1 (3.5-oz.) jar capers, drained
2 lemons, sliced
10 garlic cloves, smashed
3 Tbsp. fresh rosemary leaves
2 tsp. kosher salt
1 tsp. freshly ground black pepper
3 Tbsp. olive oil
6 chicken legs (about 1 1/2 lb.)
4 skin-on, bone-in chicken thighs (about 2 1/2 lb.)
2 lbs. small red potatoes
Crusty French bread



Directions

Make lemon mixture

Preheat oven to 450°F. Stir together first 8 ingredients in a medium bowl.

Sear chicken and potatoes:

Place a roasting pan on stove top over 2 burners. Add 3 Tbsp. olive oil, and heat over medium-high heat. Sprinkle chicken with desired amount of salt and pepper; place, skin sides down, in pan. Add potatoes. Cook 9 to 10 minutes or until chicken is browned. Turn chicken and pour lemon mixture over chicken.

Roast chicken:

Bake at 450°F for 45 to 50 minutes or until chicken is done. Serve chicken with sauce and French bread.