

# Lemony Chicken & Potatoes With Feta

Freshen up a classic dish, lemon chicken and potatoes, by spooning the most flavorful olive, almond, and parsley sauce over top.

## Ingredients

- 1 1/2 lb. baby potatoes, halved
- 1 lemon, ends trimmed, thinly sliced, seeds removed
- 3 tbsp. extra-virgin olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 2 1/2 lb. bone-in, skin-on chicken thighs (about 8)
- 1 tsp. sweet paprika
- 2 cloves garlic, finely chopped
- 1/2 c. chopped fresh parsley leaves
- 1/2 c. pitted Kalamata, Castelvetrano, or mixed olives, halved
- 1/2 c. toasted sliced almonds
- 1/4 c. white wine vinegar
- 4 oz. feta (about 1 c.)



## Method

### Step 1

Preheat oven to 425°. In a 13"by-9" baking dish, toss potatoes, lemon, 2 tablespoons oil, 1/4 teaspoon salt, and a few grinds of pepper. Roast until potatoes just start to turn golden, 14 to 16 minutes.

### Step 2

Pat chicken dry with paper towels; season all over with 1 1/2 teaspoons salt and 1/4 teaspoon pepper. Nestle chicken skin side up between potatoes. Sprinkle chicken with paprika and drizzle with remaining 1 tablespoon oil.

### Step 3

Roast chicken until skin is golden brown and an instant-read thermometer inserted into thickest part (without touching bone) registers 165° and potatoes are crisp and golden brown, about 35 minutes.

### Step 4

Using tongs or a slotted spoon, transfer chicken and potatoes to a platter. Carefully stir garlic into hot pan drippings (there should be about 1/2 cup drippings). Add parsley, olives, almonds, vinegar, and 1 teaspoon salt; stir to combine.

### Step 5

Spoon sauce over chicken and potatoes. Crumble feta over top.