

# BAKED CHICKEN AND POTATO WEDGES

## Ingredients

- ▶ Whole Chicken
- ▶ 2 Tbl of butter
- ▶ Adobo
- ▶ 2 pks Sazón con azafrán
- ▶ Oregano
- ▶ Italian Dressing
- ▶ 3 Medium Red Potatoes
- ▶ Olive Oil



Preheat the oven to 375\*. Rinse the entire chicken, removing anything in it's cavity. Sometimes there's a pouch with the neck, liver and gizzard in it. You don't need this. Throw it away or repurpose it. Place the chicken in a baking tray. I suggest using a disposable aluminum tray to avoid excess cleaning. Slide a tablespoon of butter under the skin of each chicken breast. Spread the adobo, oregano, ½ packet of sazón con azafrán and Italian dressing on the breast side of the chicken. Flip the chicken over and repeat with the bottom side. Cover the pan with aluminum foil and place in the oven.

Rinse the potatoes. Cut each potato into 8 pieces. Start by cutting in half, then each half in half and each piece again in half. This final slice should be made at an angle, to capture the wedge shape. Place in a separate aluminum tray. Season with adobo, oregano, a half packet of sazón con azafrán (save the other ½ for future use), Italian dressing and olive oil.

Bake the chicken for 2.5 hours, Bake breast side down for 2 hours and then turn breast side up and uncover for the last half hour. The potatoes only need to cook for an hour, be sure to turn the potatoes every 20 minutes.

Serve with salad, corn, biscuits, whatever other sides you'd like.