**Spanish Chicken & Patatas**

**INGREDIENTS**

* 1 1/2 lbs chicken thighs
* salt
* ground black pepper
* 1/2 teaspoon smoked paprika
* 1 1/2 tablespoons lemon juice
* 1 tablespoon chopped parsley leaves
* 2 tablespoons olive oil
* 4 cloves garlic, minced
* 4 oz red onion, half an onion, sliced
* 8 oz baby potatoes, cut into halves
* 1/4 teaspoon salt or to taste
* 1 teaspoon brown sugar

**\*Make sure your skillet is safe for high oven temps\***

**DIRECTIONS**

1. Preheat oven to 400F.
2. Rinse the chicken thighs with cold water, pat dry with paper towels. Season the chicken thighs with salt, pepper and paprika, om both sides of the chicken. Transfer the chicken to a big bowl, add the lemon juice and parsley to the chicken.
3. Heat up a skillet and add a little oil. Pan-sear both sides of the chicken until nicely browned (but not cooked through). Dish out and set aside. Add the remaining oil to the skillet, sauté the garlic and onions until the onion is slightly softened. Add the potatoes, salt and brown sugar, stir to combine well. Transfer the chicken and any juice into the skillet, arrange in between the potatoes and onions.
4. Bake the chicken and potatoes in the lower third of the oven for 30-40 minutes, or until the potatoes are cooked through. Serve immediately.

**RECIPE NOTES**

If the surface of the chicken gets too dark, cover it with aluminum sheet while baking.