
Greek Chicken with Roasted Potatoes

The Essential Southern Living Cookbook

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 1 hour

2 teaspoons onion powder

2 teaspoons Kosher Salt

2 teaspoons dried thyme

1 teaspoon black pepper

1/4 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 cup chopped fresh flat-leaf parsley, divided

3 teaspoons chopped fresh oregano leaves, divided

1/4 cup extra-virgin olive oil

4 (12 ounces) bone-in, skin-on chicken breasts, divided

8 thin lemon slices

1 1/2 pounds (1-1/2 inch diameter) Yukon Gold potatoes, halved lengthwise

1/2 cup tomato, chopped

1/2 cup Kalamata olives, coarsely chopped

2 ounces (1/4 cup) Feta cheese, crumbled

Preheat the oven to 400 degrees. Place the rack about eight inches from the heat.

In a mini food processor, combine the onion powder, salt, thyme, pepper, cinnamon, nutmeg, two tablespoons of parsley and two teaspoons of the oregano. Pulse several times until well blended. Add the oil. Pulse until combined.

Place the chickens and lemons on a rimmed baking sheet. Rub the chicken evenly with 1/4 cup of the herb mixture. Toss the potatoes with the remaining three tablespoons of the herb mixture. Arrange the potatoes around the chicken and lemon slices.

Roast in the preheated oven until a thermometer inserted in the thickest portion of chicken registers 155 degrees and the potatoes are tender, about 30 minutes.

Increase the oven temperature to broil. Broil until the chicken skin is browned and crisp, about 5 minutes. Remove from the oven and let stand for 5 to 10 minutes. Sprinkle with tomato, olives, feta and the remaining two tablespoons of parsley and one teaspoon of oregano.

Chicken

Per Serving (excluding unknown items): 437 Calories; 38g Fat (75.8% calories from fat); 12g Protein; 15g Carbohydrate; 1g Dietary Fiber; 67mg Cholesterol; 2254mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 6 1/2 Fat.