
Lemon-Rosemary-Garlic Chicken and Potatoes

The Essential Southern Living Cookbook

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 5 minutes

1/3 cup olive oil
1/4 cup fresh lemon juice
1 jar (3.5 ounce) capers, drained
2 lemons, sliced
10 cloves garlic, smashed
3 tablespoons fresh rosemary leaves
2 teaspoons Kosher salt
1 teaspoon freshly ground black pepper
3 tablespoons olive oil
6 (1-1/2 pound total) chicken legs
4 bone-in, skin-on (2-1/2 pounds) chicken thighs
2 pounds small red potatoes
crusty French bread

Preheat the oven to 450 degrees.

In a medium bowl, stir together the olive oil, fresh lemon juice, capers, lemons, garlic, rosemary, salt and pepper.

Place a roasting pan on the stove top over two burners. Add three tablespoons of olive oil. Heat the pan over medium-high heat.

Sprinkle the chicken with the desired amount of salt and pepper. Place the chicken, skin side down, in the pan. Add the potatoes. Cook for 9 to 10 minutes or until the chicken is browned. Turn the chicken. Pour the lemon mixture over the chicken.

Bake until a thermometer inserted in the thickest portion registers 170 degrees, 45 to 50 minutes.

Serve the chicken with the sauce and French bread.

Chicken

Per Serving (excluding unknown items): 1243 Calories; 89g Fat (65.1% calories from fat); 102g Protein; 5g Carbohydrate; 1g Dietary Fiber; 465mg Cholesterol; 1121mg Sodium. Exchanges: 0 Grain(Starch); 14 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 8 1/2 Fat; 0 Other Carbohydrates.