



Greek Lemon Chicken

INGREDIENT LIST:

- 1 - 3 1/2-pound chicken, quartered (I like thighs, breast with bone in are good too)
- 6 russet potatoes (about 3 1/4 pounds), peeled, quartered, lengthwise
- 4 large garlic cloves, halved
- 3/4 cup canned low-salt chicken broth
- 3/4 cup olive oil
- 2/3 cup fresh lemon juice
- 2 tsp. dried oregano
- Salt and pepper to taste

RECIPE INSTRUCTIONS:

1. Preheat oven to 375°F.
2. Arrange chicken, potatoes, and garlic in a large roasting pan.
3. Season with salt and pepper.
4. Pour the broth over.
5. Whisk olive oil, lemon juice, and oregano to combine.
6. Pour evenly over chicken and potatoes.
7. Bake until chicken is cooked through and golden brown and potatoes are tender, basting occasionally with pan juices, about 1 hour 15 minutes.
8. Serve with classic Greek salad and sourdough bread to soak up the sauce.

