



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Lemon Roasted Chicken with Potatoes –

Ingredients:

8-10 pieces of your favorite cut of chicken – skin on
1 lb. baby red potatoes
½ onion – cut in large pieces
2 lemons, 1 sliced and 1 juiced
⅓ cup olive oil
2 garlic cloves, minced
1 Tablespoon fresh Rosemary plus sprigs for garnish
½ teaspoon crushed red pepper flakes
1½ teaspoon salt
½ teaspoon fresh ground pepper

Preheat oven to 400°.

Spray a glass 13-in. x 9-in. baking dish with cooking spray. Arrange chicken pieces (skin side up), potatoes, sliced onion and lemon slices evenly in pan.

In a small bowl, whisk together lemon juice, olive oil, garlic, rosemary, crushed red pepper flakes, salt and pepper. Pour mixture all over chicken and potatoes. Sprinkle all over generously with additional salt and pepper.

Bake uncovered for about 1 hour, or until chicken and potatoes are fully cooked.

Credit: Comfort of Cooking