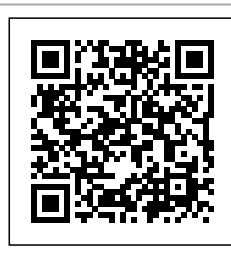


One Pan Roasted Chicken and Potatoes



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 10 minutes

Cook Time: 1 hours 0 minutes

Ingredients

__ 3 lb of Mixed Chicken Drumsticks and
Thighs
__ 2 tsp of Dried Paprika
__ 2 Tbsp of Fresh Rosemary, leaves stripped
from the stem and roughly chopped
__ 2 tsp of Granulated Garlic
__ 2 tsp of Granulated Onion
__ 1-1/2 tsp of Dried Thyme
__ 2 tsp of Dried Sage
__ 1 Tbsp of Dijon Mustard
__ 1/3 cup of Olive Oil
__ 3 Tbsp of Lemon Juice
__ About 12 cloves of Garlic, unpeeled
__ 1-1/2 lbs of Baby Potatoes, halved
__ Additional Olive Oil and a bit more
Rosemary
__ 1/4 cup of Fresh Chopped Parsley

1) In a bowl, whisk together the paprika, thyme, granulated onion, garlic, sage, mustard, olive oil, lemon juice, salt and pepper. Once your marinade is combined, add the chicken and garlic cloves and make sure its well coated well

2) Cover and marinate for a few hours. Allow the chicken to rest at room temperature for about 10 minutes and meanwhile, toss the potatoes with some olive oil (about 2 Tbsp) rosemary, salt and pepper.

3) Preheat your oven to 425 degrees, place the chicken and all its lovely marinade in a large baking dish and surround with the potatoes.

4) Roast for about 1 hour or until the chicken is fully cooked through and the potatoes are golden brown. Scatter parsley all over the top and enjoy!

