

# THE CULINARY

## Playground



### **Greek Lemon Chicken**

*Serves 4-6*

2-4 pieces bone-in, skin on chicken thighs  
1/2 teaspoon kosher salt  
1/2 teaspoon dried oregano  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon dried rosemary  
1 pinch cayenne pepper  
1/8 cup fresh lemon juice  
1/8 cup olive oil  
2 cloves garlic, minced  
1/8 cup chicken broth  
2 yellow potatoes, washed and quartered  
chopped fresh oregano for garnish

Preheat oven to 425 degrees F.

In baking dish add chicken and sprinkle on salt, oregano, pepper, rosemary, and cayenne pepper. Add fresh lemon juice, olive oil, garlic and chicken broth. Place potatoes in dish with the chicken; stir together until chicken and potatoes are evenly coated with marinade.

Arrange chicken skin side up, Distribute potato pieces among chicken thighs. Spoon marinade over chicken and potatoes.

Bake for 20 minutes. Toss chicken and potatoes, keeping chicken skin side up; continue baking until chicken is browned and cooked through, about 25 minutes more. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).

For crispier chicken and potatoes, turn oven to broil and broil until potatoes are caramelized, about 3 minutes.

Top with chopped oregano.