

# THE CULINARY

## Playground



### **Greek Lemon Chicken**

*Serves 4-6*

- 4 pounds skin-on, bone-in chicken thighs
- 2 teaspoons kosher salt
- 1 teaspoon dried oregano
- 1 teaspoon freshly ground black pepper
- ¼ teaspoon dried rosemary
- 1 pinch cayenne pepper
- 1/4 cup fresh lemon juice
- 3 tablespoons olive oil
- 3 cloves garlic, minced
- ¼ cup chicken broth
- 3 russet potatoes, peeled and quartered
- chopped fresh oregano for garnish

Preheat oven to 425 degrees F.

Place chicken pieces in large bowl. Season with salt, oregano, pepper, rosemary, and cayenne pepper. Add fresh lemon juice, olive oil, and garlic and chicken broth. Place potatoes in bowl with the chicken; stir together until chicken and potatoes are evenly coated with marinade.

Transfer chicken pieces, skin side up, to roasting pan. Distribute potato pieces among chicken thighs.

Pour marinade over chicken and potatoes.

Bake in the preheated oven 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.