Posted on 10 April 2014

by Cymraes

Lemon chicken and potatoes

Ingredients

4 potatoes
Chicken thighs
3 garlic cloves, minced
Salt
Pepper

Preparation

1. Slice about 4 medium skin on potatoes into thickish slices, lay over a large baking pan/roasting tin with sides!, take enough chicken thighs - I do two each, (skin on, my boys like it boneless, but boned is nice too), and lay over the potatoes, chuck in about 3 minced garlic cloves, a little olive oil and some rosemary, juice 2 nice lemons and pour over the chicken and the potatoes, throw in a glass of grape (or stock, grape is nicer!) S&P bake in a 200 oven for about 40 minutes, stirring about twice to mix up the flavours, check chicken is cooked serve in nice big bowls with salad (if you can get DS to eat!) Sometimes I stir in some baby spinach at the end for about last 5 minutes.

Cooks Note