



Greek Lemon Garlic Chicken with Potatoes

Serves 4-6

Ingredients:

2 Lbs Boneless, Skinless Chicken Thighs
1/2 Cup Lemon Juice (about 4 Lemons)
Zest from 2 Lemons, Chopped
1/2 Cup Olive Oil
8-10 Cloves Garlic, Minced
1/2 Tsp Salt
1 Tbsp It's All Greek to Me
8 Yellow, White or Red Small Potatoes, Quartered
1/4 Cup Parsley, Chopped
1/2 Cup Chicken Broth

Preparation:

On a large sheet pan lay your chicken and wedged potatoes. Set aside. In a small bowl combine the lemon juice, olive oil, minced garlic, lemon zest, It's All Greek to Me and salt. Whisk to combine.

Pour this mixture over the chicken and potatoes and toss gently. Let sit at room temperature for an hour to marinate.

Preheat oven to 350°.

Right before you place sheet pan(s) in oven, add the chicken broth carefully on the sides of the pan so you don't rinse off the fabulous mix on the chicken or potatoes.

Bake for 45 minutes, turning chicken and potatoes half way through. If you want a bit more color, turn on broil and cook another 2-3 minutes.

This dish has such fantastic flavors, so lemony and garlic-y! Brings the Mediterranean culture to the table.

Enjoy.