

## ROASTED CHICKEN

- 2-2 1/2 lbs Bone in skin-on chicken thighs and breasts, halved
- 2 Lemons, halved
- 1 lb Small potatoes
- 1 cup Ken's Greek Dressing
- 2 Tbsp Canola or olive oil
- Fresh Rosemary springs

1. Marinate chicken in Ken's Greek Dressing. Drain.
2. Heat oil in a cast iron skillet over medium-high heat. When the oil is hot and shimmery, add chicken skin side down.
3. Add the potatoes and rosemary between the chicken pieces, basting occasionally. Sear chicken about 3-5 minutes per side, until each side is brown and crispy. Chicken does not need to be cooked through.
4. Add lemon to pan and place in 400°F oven. Cook for about 20 minutes until chicken is cooked through. Remove rosemary, squeeze lemon over chicken and serve.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 cup Ken's Greek Dressing</a> , <a href="#">1 lb Small potatoes</a> , <a href="#">2 Lemons, halved</a> , <a href="#">2 Tbsp Canola or olive oil</a> , <a href="#">2-2 1/2 lbs Bone in skin-on chicken thighs and breasts, halved</a> , <a href="#">Fresh Rosemary springs</a>
<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a> , <a href="#">Lunch</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">BBQ</a> , <a href="#">Seasonal Summer</a>
<b>Category</b>	<a href="#">Chicken</a>
<b>Serving Size</b>	4