

Roasted Chicken and Potatoes

Ingredients (Serves 4)

- **Chicken:**

- 4 bone-in, skin-on chicken thighs (or your preferred cuts)
- 2 tbsp olive oil
- 2 tsp garlic powder
- 2 tsp paprika
- 1 tsp dried oregano
- 1 tsp dried thyme
- Salt and pepper to taste

- **Potatoes:**

- 4 medium potatoes, cut into 1-inch chunks.
- 2 tbsp olive oil
- 3 garlic cloves, minced
- 1 tsp rosemary or thyme (fresh or dried)
- Salt and pepper to taste

Optional Additions:

- Vegetables like carrots, onions, or Brussels sprouts for extra flavour and colour.

Instructions

1. **Preheat Oven:**

- Preheat your oven to 200°C.

2. **Prepare the Chicken:**

- Pat the chicken dry with paper towels.
- In a small bowl, mix olive oil, garlic powder, paprika, oregano, thyme, salt, and pepper.
- Rub the spice mixture all over the chicken and set aside.

3. **Season the Potatoes:**

- In a large mixing bowl, toss the potatoes with olive oil, minced garlic, rosemary, salt, and pepper until well coated.

4. **Assemble in a Baking Dish:**

- Arrange the seasoned potatoes in a single layer on the bottom of a baking dish or sheet pan.
- Place the chicken pieces on top of the potatoes, skin side up.

5. **Bake:**

- Bake in the preheated oven for 40-50 minutes, or until the chicken skin is golden and crispy, and the internal temperature reaches 75°C.
 - Stir the potatoes halfway through baking for even crispiness.
6. **Grill (Optional):**
- For extra crispiness, turn on the grill for 2-3 minutes at the end.
7. **Rest and Serve:**
- Let the chicken rest for 5 minutes before serving. Garnish with fresh parsley or rosemary for a finishing touch.

Serving Suggestions

- Pair with a green salad or steamed vegetables for a balanced meal.
- Add a dollop of sour cream or aioli on the side for the potatoes.

Enjoy your hearty and flavourful chicken and potatoes!