

Chicken with Roast Potatoes Recipe

Ingredients: Serves 4

1 kg chicken, chopped into 10 to 12 pieces
1 kg waxy potatoes (use local potatoes or Dutch potatoes)
1 onion (about 100g), peeled and sliced
25 unpeeled garlic cloves
1 teaspoon dried rosemary leaves or 1 stalk fresh rosemary leaves
1½ teaspoons salt
1 teaspoon freshly-ground black pepper
6 tablespoons olive oil

Method:

Preheat the oven to 200°C. Meanwhile, peel the potatoes and cut into large wedges about the same size as the chicken pieces. Mix the chicken, potatoes, onion, rosemary, salt and pepper in a bowl. Toss well and put the whole mixture into a shallow baking dish. Distribute the garlic evenly on top of the ingredients and pour the olive oil all over. Bake in the middle of the oven for 25 minutes. Lower to 180°C and bake for 40 to 45 minutes more, turning potatoes and chicken every 15 minutes to ensure even browning. At the end of the cooking time the chicken should be cooked, the potatoes golden brown and the garlic beautifully crisp. Serve with a simple tossed salad. Baked garlic is soft inside and very tasty. Break the skin and squeeze the flesh out to eat with the chicken and potatoes.

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