

(almost) one-pan garlic butter roasted chicken and crispy potatoes with romesco, feta, and lemon

By Margie Nomura for What to Cook When You Don't Feel Like Cooking

Serves 4 to 6

Cook time: ~1 hour, 10 minutes (30 minutes active; 40 minutes inactive)

Tools:

- [Chef's knife](#)
- [Cutting board](#)
- [Microplane](#) or box grater
- [Sheet pan](#)
- [Blender](#) or [food processor](#)
- Small saucepan
- 1/2 cup blanched almonds, skin off
(if you can't find these, no worries, just use ANY almonds — raw, toasted, slivered, whatever)
- 1/4 cup oil-packed sun-dried tomatoes, drained
- 1 garlic clove, peeled
- 1 tablespoon red wine vinegar
- 3/4 teaspoon kosher salt
- 1/2 cup extra-virgin olive oil

Ingredients:

- 1 1/2 pounds of baby potatoes, cut in half
- 8 bone-in, skin-on chicken thighs
- 1/2 cup olive oil
- 1 lemon, zested and juiced
- 4 garlic cloves, peeled and crushed
- 1 teaspoon paprika
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper

For the garlic butter:

- 2 tablespoons butter
- 1 garlic clove, peeled and crushed
- 1/4 cup (plus more for garnish) finely chopped soft green herbs, such as parsley, dill, basil, chives...

For garnish/serving:

- 1 lemon, cut into wedges or slices
- 1/4 cup crumbled feta
- Pita or a good loaf of bread (optional)

For the romesco sauce:

- 1 (12 ounce) jar of roasted red peppers, drained

Preheat the oven to 400°F.

Cut 1 1/2 pounds baby potatoes in half and place them and 8 chicken thighs on your largest rimmed sheet pan, all in a heap in the center. Add 1/2 cup olive oil, the zest (use a microplane or the smallest hole on a box grater to zest it) and juice of 1 lemon, 4 crushed garlic cloves (just smash them with the side of your knife blade), 1 teaspoon paprika, 1 1/2 teaspoons salt, and 1/2 teaspoon pepper on top and get in there with your hands to distribute and coat everything evenly.

Space everything out on the sheet pan with the chicken skin-side up. *If your pan is too crowded, put half of the chicken and potatoes on another pan.*

Bake in the oven uncovered for 50 to 60 minutes until the potatoes are tender when poked with a fork, the chicken is cooked through (to 165°F), and the skin is crispy. *If you're using two pans, put one on the middle rack and one on the bottom rack, and switch them 30 minutes in.*

While the chicken is cooking, make the romesco and garlic butter. To make the romesco: in a blender or food processor, combine everything but the olive oil (1 jar of roasted red peppers, drained; 1/2 cup almonds; 1/4 cup oil-packed sun-dried tomatoes, drained; 1 peeled garlic clove; 1 tablespoon red wine vinegar; and 3/4 teaspoon kosher salt). Once mostly blended, drizzle in 1/2 cup olive oil while the motor is running. Keep going for several minutes — you want it to be gorgeously creamy and smooth. Taste and add more salt if it needs it.

If you don't have a blender or food processor, you can make a coarse romesco sauce by simply hand chopping everything as finely as possible, then stirring it in a bowl with 1/4 cup olive oil (less than the normal recipe since it won't emulsify into a smooth sauce).

For the garlic butter, simply melt 2 tablespoons butter in a small saucepan over medium-low heat, add 1 crushed garlic clove (smash it with the side of your knife), and bubble gently for a minute. Remove from the heat and stir in 1/4 cup chopped parsley (or another soft green herb).

Remove the chicken and potatoes from the oven and drizzle the warm garlic butter over top. Spoon on some of the romesco sauce, add lemon slices, and crumble 1/4 cup feta over top. Add some fresh herbs for garnish and bring the whole pan to the table to serve family style alongside some good bread or pita, if you've got it. Enjoy!