



Rosemary Baked Lemon Chicken

Ingredients

- 6-8 pieces of chicken, bone-in and skin on
- 1 1/2 t salt
- 1/2 t fresh ground pepper
- 1 lb baby red potatoes
- 1/2 in onion - cut large pieces
- 2 lemons 1 sliced and 1 juiced
- 1/4 cup olive oil
- 1/4 cup chicken broth
- 2 cloves garlic minced
- 1 T fresh Rosemary plus sprigs for garnish
- 1 T fresh thyme, plus sprigs for garnish
- 1/2 t crushed red pepper flakes

Directions

- Preheat oven to 400 degrees F.
- Spray a glass 13-in. x 9-in. baking dish with cooking spray.
- Sprinkle salt and pepper all over chicken, generously
- Arrange chicken pieces (skin side up), potatoes, sliced onion and lemon slices evenly in pan.
- In a small bowl, whisk together lemon juice, olive oil, garlic, rosemary, crushed red pepper flakes, salt and pepper.
- Pour mixture all over chicken and potatoes.
- Bake uncovered for about 1 hour, or until chicken and potatoes are fully cooked and nicely browned
- Garnish with rosemary and thyme and serve hot