



ONE PAN GREEK LEMON CHICKEN AND POTATOES

1/3 cup **Meyer Lemon Infused Olive Oil**

Lemon zest from 2 lemons

2 Tbsp. fresh lemon juice

1 Tbsp. **Oh! So Garlic**

2 Tbsp. **Italian Rustico Seasoning Blend**

1 Tbsp. **Garlic Pepper with a Twist of Lemon**

2 large peeled potatoes, cut in half, then quartered

8 Chicken pieces, legs and bone-in thighs

3 lemons, cut into wedges

Fresh parsley for garnish

Preheat the oven to 425°F. Line a rimmed baking pan with parchment paper and set aside. Combine the olive oil, lemon zest, lemon juice, **Oh! So Garlic** and **Italian Rustico Seasoning Blend**. Place the chicken and potatoes in a large bowl. Pour the lemon spice mixture over and toss thoroughly to combine.

Arrange the chicken skin side up and potatoes on the prepared baking pan. Season everything generously with salt and pepper once arranged on the pan to ensure it is seasoned well before going in the oven. Cover tightly with aluminium foil and bake, covered, for 40 minutes. Uncover, toss the potatoes around and spoon some of pan juices over the chicken. Top with lemon wedges, and continue baking, uncovered, for an additional 25-30 minutes or until chicken is fully cooked and potatoes are tender. Remove from the oven and let rest for 5-10 minutes. Garnish with fresh parsley before serving if so desired.



- Garlic Pepper with a Twist of Lemon
- Meyer Lemon Infused Olive Oil

- Oh! So Garlic
- Italian Rustico Seasoning Blend