Lebanese Chicken and Potatoes

Oscar · 29/09/2024

Prep Time

1 hr 15 mins

Dificult

Medium

Servings

6

Description

A traditional Lebanese dish of baked chicken and potatoes which I learned from my mum Unbelievably simple but ever so delicious

Ingredients

- - 8 cut up chicken pieces - 8 medium potatoes
- peeled and quartered - salt to taste - ground white pepper to taste - 4 cloves garlic
- crushed - ½ cup extra virgin olive oil - 1 cup fresh lemon juice

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Place chicken and potatoes in a large baking dish. Season generously with salt and white pepper. In a bowl
2. stir together garlic
3. olive oil
4. and lemon juice. Pour over chicken and potatoes. Cover dish with foil. Bake in preheated oven for 30 minutes. Remove foil
5. increase heat to 475 degrees F (245 degrees C)
6. and cook until chicken and potatoes are golden
7. about 30 minutes.