

Greek Lemon Chicken and Potato Bake

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

4

Description

I love onepan meals especially when no measuring and exact ingredients are involved I made this one Sunday when I didnt want to babysit my food in the kitchen Turned out great and I served it with tzatziki sauce

Ingredients

- - 4 chicken leg quarters - 1 (24 ounce) bag small potatoes - ½ cup olive oil - 2 lemons
- juiced
- divided - 2 tablespoons dried basil - 2 tablespoons dried oregano - 1 tablespoon salt - 1 tablespoon ground black pepper - 2 tablespoons lemon and herb seasoning - 1 (12 ounce) package fresh green beans

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Grease a large baking sheet with sides. Place chicken quarters on prepared baking sheet. Stir potatoes
2. olive oil
3. juice of 1 lemon
4. basil
5. oregano
6. salt
7. pepper
8. and lemon herb seasoning together in a large bowl to coat potatoes. Arrange potatoes around chicken on baking sheet. Pour about 3/4 of oil mixture over chicken
9. reserving remaining oil; drizzle remaining lemon juice over chicken and potatoes. Bake in the preheated oven for about 30 minutes; shake baking sheet to loosen potatoes
10. then continue baking for 15 minutes. Place green beans in reserved oil mixture; toss to coat. Remove chicken mixture from oven; pour green bean mixture over chicken and potatoes. Return pan to the oven; bake until green beans are tender with a bite
11. chicken is no longer pink at the bone and juices run clear
12. about 15 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Recipe Tips If you want to brown and crisp the tops of chicken and potatoes
13. place the pan under a preheated broiler for about 5 minutes. You can substitute Greek seasoning for lemon herb seasoning. And don't forget the tzatziki sauce! Editor's Notes: Browse our collection of Tzatziki Sauce Recipes. Nutrition data for this recipe includes the full amount of herb-seasoned olive oil. The actual amount of oil consumed will vary.