



Greek Chicken and Potato Bowl

Oscar · 28/09/2024



Prep Time

6 hrs

Difficult

Medium

Servings

7 hrs 5 mins

Description

How do you make our Big Fat Greek Salad bigger and fatter By adding garlic lemon and herb chicken Plus some crispy crunchy pan drippingsoaked potatoes And yes we couldve called this Greek Chicken and Potato Salad But its come to my attention that these days people really enjoy eating things called bowls

Ingredients

- - 2 pounds boneless
- skinless chicken thighs - 2 teaspoons kosher salt - 2 teaspoons freshly ground black pepper - 1 teaspoon dried rosemary - 1 teaspoon dried thyme - 2 teaspoons dried oregano - ¼ teaspoon red pepper flakes - 1 pinch cayenne pepper - 4 cloves garlic
- minced - 1 large lemon
- juiced - ¼ cup olive oil - 2 medium russet potatoes
- peeled and cut into 1-inch cubes - 1 pinch kosher salt - 1 splash olive oil - ¼ cup red wine vinegar - ? cup olive oil
- or to taste - 1 large lemon
- juiced - salt and freshly ground black pepper to taste - 2 tablespoons chopped flat-leaf (Italian) parsley - 2 tablespoons chopped fresh oregano - 2 cups cubed English cucumber - 2 cups halved cherry tomatoes - ½ cup sliced red onion - 1 cup cubed feta cheese - 4 cups mixed salad greens

Instructions

1. Combine chicken thighs
2. 2 teaspoons kosher salt
3. pepper
4. rosemary
5. thyme
6. oregano
7. red pepper flakes
8. cayenne
9. garlic
10. lemon juice
11. and 1/4 cup olive oil in a large mixing bowl. Toss very thoroughly to combine
12. making sure the chicken thighs are completely and evenly coated with the marinade. Wrap in plastic and marinate in the refrigerator for 6 to 12 hours. Preheat the oven to 475 degrees F (245 degrees C). Line a baking sheet with foil and grease generously with olive oil. Meanwhile
13. halve potatoes lengthwise; slice each half into 3 equal pieces. Dice into cubes and set aside. Transfer chicken thighs to the prepared sheet pan smooth-side up
14. spacing evenly. Reserve any excess marinade in the bowl. Add the potatoes to the bowl the chicken was in
15. along with a splash of olive oil and a large pinch of salt. Toss well to coat evenly. Scatter potatoes onto the chicken and distribute as evenly as possible in between the chicken thighs to fill any empty spaces. Roast in the center of the preheated oven until the chicken is cooked through
16. about 35 minutes. Remove chicken to a plate or dish and cover. Chicken can be cut into bite-sized pieces if desired. While chicken and potatoes are cooking
17. whisk red wine vinegar
18. olive oil
19. lemon juice
20. salt
21. and pepper together for dressing. Taste and adjust vinegar or oil as needed. Whisk in parsley and oregano. Toss the potatoes in the chicken fat and pan drippings
22. and return to the oven until well browned and crusty
23. 10 to 15 minutes. Let potatoes rest for a few minutes before removing them with a spatula. To make bowls
24. toss together cucumbers
25. tomatoes
26. red onions
27. feta cheese
28. chicken
29. potatoes
30. and dressing until evenly combined. Serve on top of a bowl of greens. Unknown Chef's Notes You can use 1 teaspoon fine salt instead of kosher. You can use red wine vinegar instead of lemon juice in the marinade. Try and use Greek olive oil if you can find it.