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Source: <https://www.thekitchn.com/one-skillet-greek-lemon-chicken-potatoes-recipe-23125741>



# One Skillet Greek Lemon Chicken & Potatoes

Serving Size: 4 Servings

Ingredients	Quantity	Method
Potatoes, russet Lemon Garlic, sliced Chicken thighs, bone in Salt, table Pepper, ground Olive oil Oregano, dried Salt, table Pepper, ground Parsley, chopped	4 each 1 each 3 cloves 4 each ½ tsp ¼ tsp 1 tbsp. 2 tsp ½ tsp ¼ tsp ¼ cup	<ol style="list-style-type: none"><li>1. Arrange a rack in the middle of the oven and heat the oven to 400°F. Bring a medium pot of water to a boil.</li><li>2. Quarter the russet potatoes and set aside. Thinly slice half of 1 medium lemon and remove the seeds from the slices; reserve the remaining half, and set aside. Thinly slice 3 garlic cloves and set aside. Pat 4 bone-in, skin-on chicken thighs dry with paper towels and season with 1/2 teaspoon of the kosher salt and 1/4 teaspoon of the black pepper, set aside.</li><li>3. Add the potatoes to the boiling water and cook until fork tender, about 10 minutes, then drain and set aside.</li><li>4. Drizzle 1 tablespoon olive oil into a 10-inch or larger oven-safe skillet. Add the chicken, skin-side down. Cook undisturbed over medium heat until the skin is well-browned and crisp. Once browned and crisp, transfer to a plate and set aside.</li><li>5. Add the potatoes, garlic, 2 teaspoons dried oregano, remaining 1/2 teaspoon kosher salt, and remaining 1/4 teaspoon black pepper to the skillet. Cook, stirring occasionally, until the potatoes are lightly browned in spots, 3 to 5 minutes.</li><li>6. Nestle the chicken on top of the potatoes and top with the lemon slices. Roast in the oven until the chicken is cooked to 165 degrees Fahrenheit. Squeeze the juice from the reserved lemon half over the chicken and potatoes. Garnish with chopped fresh parsley, if desired.</li></ol>
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