



This chicken dish is full of citrus and spice! A delicious way to serve chicken, your family will ask for it again and again. The potatoes come out crispy on the outside and tender on the inside.

Citrus Chicken

Ingredients

4 pieces chicken, thighs and legs	1 sprig thyme, chopped
2 garlic cloves, minced	1 sprig rosemary, chopped
1 onion, chopped	1 tsp oregano
1 tbsp fresh ginger, chopped	1 tbsp Kosher salt
4 tbsp olive oil	Pepper to taste
1/4 cup lemon juice	6 large potatoes, quartered.
1/4 cup orange juice	1 tbsp cornstarch melted in water
Rind of one lemon	
1/4 cup water	

Instructions

Preheat oven to 350°F. Heat pan and add oil. Score the chicken and cut into portions (if not already cut). Place chicken skin side down into oil and season with salt and pepper to taste. Turn over after 5 minutes and season other side. Continue to fry until golden on all sides. Remove from pan and place in a baking dish. Add the onions in the pan with the oil and bits and cook until tender and slightly caramelized (approximately 3 to 5 minutes). After 3 minutes, add the garlic, ginger and spices.

Once the onion mix is ready, add the orange and lemon juices with the rind to deglaze the pan. Add the prepared potatoes in the baking dish and cover the chicken and potatoes with the sauce. Salt and pepper the potatoes to taste. Add 1/4 cup water and bake the chicken and potatoes for 1 1/2 hours (test the potatoes to ensure they are cooked).

Remove the chicken and potatoes and place in a serving platter. Thicken the juices that remain on the stovetop with cornstarch melted in water. Drizzle over potatoes and chicken before serving.

Makes 3 to 4 servings.