



Roasting chicken basted in a lemon sauce is a classic cooking method in Greek cuisine. Either in pieces or whole, the chicken gets a wonderful citrus taste and a crispy skin that you can't get enough of. The potatoes are cooked with the chicken and absorb all the juices. Use a small roaster chicken as it has a thicker layer of fat perfect for roasting.

Roast Chicken and Potatoes

Ingredients

1 whole roaster chicken (3 to 5 lb)
1/2 cup oil
1/4 cup lemon juice
4 potatoes, sliced thickly
5 sprigs fresh thyme
2 tablespoons Kosher salt
2 tablespoons black pepper

Instructions

Preheat the oven to 350°F. Wash the chicken and pat dry the outside and cavity with paper towels. In a mixing bowl, combine the oil, lemon juice and the leaves from one sprig of thyme. Blend together well and baste the inside of the chicken. Place the chicken on a chicken roaster. Brush the outside of the chicken with the oil mixture and sprinkle with the salt and pepper. Place remaining thyme sprigs on the side of the chicken (under the strings).

Add the potatoes around the chicken and toss with the remaining oil marinade. Season with salt and pepper. Bake for 15 minutes per pound (45 minutes for a 3 lb chicken). The chicken should have an internal temperature of 165°F when cooked.

Let the chicken rest for 10 to 15 minutes before cutting it to avoid losing any juices.

Serves 2 to 4.