

Lemony Oregano Greek Chicken & Potatoes

Ingredients



The marinade

- 4 tablespoons extra virgin olive oil
- 4 -6 chicken thighs, bone in and with skin
- 1 lemon, zested and juiced
- 1 lemon, halved
- 2 tablespoons balsamic vinegar
- 1 tablespoon dried oregano
- 1 teaspoon smoked paprika
- 1 shallot, grated (or half small white onion)
- 4 large garlic cloves, grated
- ½ teaspoon salt + black pepper
- 1 large pinch red pepper flakes

Roasting the Veg

- 500g baby potatoes, cut into chunks
- 2 red peppers, sliced
- 1 medium onion, sliced
- 55 g oil packed sun-dried tomatoes
- 45 g kalamata olives, pitted
- 3 tablespoons toasted pine nuts

Sides

- 250g cubed feta cheese (optional)
- 100 g plain Greek yogurt
- 25g fresh parsley, for serving

Directions

Serves 4

1. Preheat oven to 200C FAN. 180C conventional /Gas mark 4. In a medium bowl, combine olive oil, lemon zest, lemon juice, balsamic vinegar, oregano, paprika, shallot, grated garlic, salt, pepper and red pepper flakes.
2. Pour over the chicken and toss well to combine. Let sit 15-20 minutes.

Roasting the Veg

1. On a rimmed baking sheet, toss the potatoes with 2 tablespoons olive oil. Season with salt and black pepper. Add the lemon halves. Roast for 20 minutes, or until tender.
2. Remove the potatoes from the oven and nestle the chicken around the potatoes.
3. Arrange the red peppers and onions around the chicken, arranging everything in an even layer.
4. Drizzle over 1 tablespoon olive oil, season with salt and pepper. Return the pan to the oven and roast for 20-25 minutes more, until the chicken is cooked through.

Sides

1. Meanwhile, combine sun-dried tomatoes and their oil, olives, pine nuts and feta in a bowl.
2. In a separate bowl, combine yogurt, 1 clove garlic, and a pinch of salt.
3. To serve, divide chicken, potatoes, peppers, and onions between plates. Spoon the feta mix and yogurt over the chicken. Top with a handful of fresh parsley

