

# LEMONY ROASTED CHICKEN AND POTATOES

Preparation: 10 minutes | Cooking: 60 minutes | Servings: 6

## INGREDIENTS

4 bone-in chicken thighs  
4 chicken drumsticks  
1 1/2 pounds red potatoes  
1 large onion  
6 cups fresh baby spinach  
1 medium lemon  
3 garlic cloves  
3 tablespoons olive oil  
1 1/4 teaspoons salt  
1 teaspoon dried rosemary  
1 teaspoon pepper  
1 teaspoon paprika



## INSTRUCTIONS

Preheat oven to 425 degrees Fahrenheit. Place potatoes, onion and sliced lemon in a large bowl; toss with 2 tablespoons oil, garlic and 1/2 teaspoon each salt, rosemary and pepper. Spread evenly in a greased roasting pan. Roast on an upper oven rack for 20 minutes. Meanwhile, toss chicken with paprika and the remaining salt, rosemary and pepper. In a large skillet, heat remaining oil over medium-high heat. Brown chicken in batches. Place chicken over potato mixture. Roast until a thermometer inserted in chicken reads 170 degrees and potatoes are tender, 15-20 minutes. Remove chicken from pan. Immediately add spinach to vegetables, stirring to wilt slightly. Serve with chicken and, if desired, lemon wedges.