



Greek Garlic & Lemon Chicken (Kotopoulo Skorthato)

(Makes 4-6 x servings - can be kept in the fridge for up to 2 days)

Ingredients

1 (1kg) whole chicken, butchered into 8 pieces, or chicken thighs
1kg white potatoes, washed & peeled, cut lengthways into 3cm wide wedges
1 Tbsp salt
1 tsp freshly ground black pepper
2 lemons, juice only
8 cloves of garlic, crushed and finely chopped
125ml olive oil
1 Tbsp (heaped) dried oregano
250ml water

Instructions

Preheat the oven to 180 C (350 F).

Use a kitchen towel to pat dry the chicken.

Transfer the chicken and potatoes to a large roasting tin. Sprinkle the salt & pepper across the top of the chicken and potatoes and mix to spread evenly. Move the potatoes so they sit around and under the chicken.

In a small mixing bowl, whisk together the lemon juice, garlic, olive oil and oregano. Pour evenly over the chicken and potatoes.

Slowly pour the water into the roasting tin against one side or corner (to avoid washing away the lemon mixture from the chicken skin and potatoes).

Transfer the roasting tin to the oven and cook uncovered for 30 minutes.

Remove the roasting tin from the oven. Turn over the chicken and potatoes. Return to the oven and roast for another 20-30 minutes.

Remove from the oven and check that the chicken is cooked by inserting a knife into a thick part of the chicken thigh. (If the juice runs clear and no blood can be seen close to the bone then the chicken is cooked. If the chicken needs further cooking, return to the oven for another 10 minutes and check again.)

Serve immediately with a Greek salad or green beans.