

Chicken with Roasted Lemon and Rosemary Sauce



PHOTO: OLIVE QUEEN

INGREDIENTS

8 large lemons
Sea salt
1 whole chicken, cut up, skin on
Freshly ground black pepper
1/4 cup Olive Queen French Blend extra-virgin olive oil
1 1/2 pounds small baby potatoes, (mix of Yukon Gold and Red Bliss) halved
4 cloves garlic, minced
1 teaspoon finely chopped fresh rosemary leaves
2 cups reduced chicken stock
1/4 cup finely chopped fresh flat-leaf parsley leaves
1 tablespoon unsalted butter, optional
Rosemary sprigs, for garnish

Something magic happens when you combine chicken, lemon, rosemary and our French Blend Extra Virgin olive oil. Add potatoes to the mix and it's downright mouth-watering. Here we tweak this perfect one-plate meal by broiling the lemons first to bring out lemon flavor then roasting the savory chicken over the potatoes.

PREPARATION

Preheat the broiler.

Cut the ends off each lemon and cut in half cross-wise. Place lemons, flesh side up, on a foil lined sheet pan, season with salt and broil until browned and soft, about 10 minutes. Cool slightly. Squeeze the lemon halves over a sieve suspended over a bowl, getting as much juice out as possible. Discard the lemon peels.

Reduce oven temperature to 425 degrees F.

Season chicken with salt and pepper. Heat the olive oil in a large ovenproof skillet over medium-high heat until hot. Add the chicken, lower the heat to medium, and cook, turning once, until brown on both sides, about 5 minutes. Remove chicken to a plate or baking sheet.

Return the pan to medium-high heat, add the potatoes, season with salt and pepper, and cook, stirring and tossing, until brown all over, about 10 minutes.

Drain off the excess oil. Arrange the chicken breasts on top of the potatoes and place in the oven until potatoes and chicken are cooked through, about 20 to 30 minutes. Remove the chicken to a platter and put the pan with the potatoes over medium-high heat. Toss well so the pan juices are absorbed into the potatoes. Scrape the potatoes out of the pan onto the platter around the chicken.

Return the pan to medium-high heat, add the garlic and rosemary, and cook until fragrant, about 1 minute. Add 1 cup of chicken broth and reserved lemon juice. Stir and scrape up all the browned bits that cling to the bottom and sides of the pan, and then add the remaining 1 cup broth. Bring to a simmer stir in parsley and season to taste with salt and pepper. If the sauce tastes too lemony, stir in the optional butter. Pour the sauce over the chicken and potatoes and serve immediately, garnished with rosemary sprigs



OLIVE QUEEN

OliveQueen.com