



# Greek Lemon Chicken & Potatoes



Serves 4

Recipe from “\$10 Meals with Chelsea” by Chelsea Goodwin



60 minutes

## INGREDIENTS

- 1/4 cup (60 ml) olive oil
- 1/4 cup (60 ml) lemon juice (about 2 large lemons)
- 3 cloves garlic, crushed
- 1 tablespoon dried oregano
- 2 teaspoons salt
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon cayenne pepper (optional)
- 8 chicken drumsticks (about 1.5 kg)
- 1 kg potatoes
- 1/2 cup (125 ml) chicken stock
- 1–2 tablespoons finely chopped flat-leaf parsley leaves
- 2–3 tablespoons crumbled Greek feta



## Afternoons

with Joel Rheinberger  
on 936AM and the ABC listen app





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### DIRECTIONS

1. Preheat oven to 200°C.
2. In a bowl large enough to fit all the chicken, mix the oil, lemon juice, garlic, oregano, salt, pepper and cayenne pepper (if using) together until combined.
3. Add the chicken to this mixture, turning to ensure every piece is well coated. Stand at room temperature while you peel potatoes and cut into thin wedges.
4. Remove the marinated chicken drumsticks from the bowl with tongs and place in a large baking dish, leaving the excess marinade in the bowl.
5. Tip the potatoes into the bowl and coat well with the remaining marinade. Arrange the potato in the baking dish with the chicken, in a single layer. Season with a bit more salt and pepper.
6. There should still be a little marinade left in the bowl. Add the chicken stock to the remaining marinade and pour it carefully into the corner of the baking dish, making sure that it goes underneath the chicken and potatoes.
7. Bake on the middle shelf in the oven for 40–45 mins, until tender and cooked through. If you like, turn on the grill setting for 5 minutes at the end to brown the top, but keep a close eye on it!
8. Sprinkle with parsley and the crumbled feta. Serve with the pan juices.



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