
Your Name

Melanie Bolke

Recipe Name

Aunt Pat's Chicken

Category (select one)

Poultry



List of Ingredients and Quantity

- 4 split chicken breasts, leg quarters, or a whole cut-up broiler. Use bone-in chicken with the skin on. It's easily removed after cooking and makes a huge difference in both the flavor and moisture level of the dish.
- 5 to 7 medium red potatoes
- ½ lb. of carrots (I typically buy a bag of peeled, cut baby carrots)
- 1 whole onion
- 5-7 cloves of garlic, peeled but not cut (use less if you're not a big garlic fan - we love garlic Around My Home)
- 1-2 lemons (depending on how much lemon you like)
- Optional: 3-4 Fresh Rosemary twigs (I typically omit the Rosemary)
- Salt & Pepper to taste
- Extra Virgin Olive oil (drizzled)
- Couple of small pats of butter

Instructions

- Pre-heat oven to 500 degrees F.
- In a deep baking pan that has a lid (approx 5 qt), drizzle some olive oil in the bottom of the pan and spread it evenly with your fingers.
- Slice or chop potatoes in whatever shape you like and spread them loosely in the bottom of the pan.
- Lightly salt & pepper the potatoes.
- Spread the carrots on top of the potatoes.
- Cut the onion in long, wide strips and spread on top of the carrots/potatoes.
- Place the whole garlic cloves in the nooks and crevices across the dish.
- Slice the lemon in 5-8 circles and place most of them across the vegetables (save 2 or 3 for the chicken).
- Rinse the chicken pieces and pat dry with a paper towel. -Lightly salt and pepper both sides of the chicken pieces and then place skin-side up on top of the vegetables.
- Melt the pats of butter and combine with a few drizzles of olive oil and lemon juice. You need just enough mixture to lightly pour over the top of the chicken pieces. You are looking for even coverage, but it does not have to be perfect as you want some of it to find it's way to the veggies beneath.
- Place the remaining lemon slices on the top of the chicken (and rosemary twigs if you elected to use those). -Bake in the oven with the lid on for 50 mins to 1 hour depending on your oven.
- After 50 mins to 1 hour at 500, take the lid off of the pan and return the pan to the oven. Lower the heat to 350. Cook for another 10-15 (20 minutes at the most) Check it after 10 minutes. The chicken should be golden brown, but not dry.
- Remove the baking dish from the oven and serve.

Comments or Tips

You can remove the bones and skin individually on your plate easily. This meal turns out perfect every time and is always a hit. To save time, prepare the chicken and vegetables several hours in advance, place in baking dish with lid, and store in refrigerator. Just before cooking, let the ingredients sit at room temperature for about 15 minutes, just long enough to pre-heat the oven to 500 degrees.
