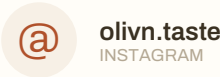


DINNER · CHICKEN · ROAST · ONE-PAN · LEMON

Lemon-Herb Roasted Chicken with Fennel Potatoes



Crisp chicken thighs roast with fennel, potatoes and lemon for a bright, herby one-pan dinner.

PREP	COOK	SERVES	LEVEL
20 min	50 min	4	Easy

Ingredients

14 ITEMS

	Bone-in, skin-on chicken thighs	6		Baby potatoes	600 g
	Fennel bulbs	2		Reserved fennel fronds	-
	Unwaxed lemon	1		Garlic cloves, finely grated	4 clove
	Extra-virgin olive oil	3 tbsp		Dijon mustard	1 tbsp
	Dried oregano	2 tsp		Fresh thyme leaves	1 tsp
	Fine sea salt	1.5 tsp		Freshly ground black pepper	0.5 tsp
	Dry white wine or chicken stock	150 ml		Chopped flat-leaf parsley	2 tbsp

Method

6 STEPS

- 1
- Heat the oven to 220°C conventional / 200°C fan. Pat the chicken dry. Zest half the lemon, then cut the whole lemon into thick rounds.
- 2
- Mix the garlic, olive oil, mustard, oregano, thyme, lemon zest, salt and pepper. Rub two-thirds of the mixture over the chicken, working a little beneath the skin.
- 3
- Toss the potatoes and fennel with the remaining seasoning in a large roasting tin. Pour in the wine or stock and arrange the chicken skin-side up on top. Tuck the lemon rounds around the vegetables.
- 4
- Roast for 25 minutes. Turn the potatoes and fennel without disturbing the chicken skin, then roast for 20 to 25 minutes more, until the chicken is deeply golden and reaches 74°C at the thickest part.

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- 5 Rest for 8 minutes. If the pan juices seem thin, move the chicken to a plate and return the tin to the oven for 5 minutes.
 - 6 Finish with the parsley and the reserved fennel fronds. Spoon the lemony pan juices over each serving.