

Lebanese Lemon Chicken

(Taken from Everyday Lebanese Cooking by Mona Hamadeh)

Ingredients

1 medium chicken cut up into 8 pieces, skin on

800g potatoes

Juice of 2 lemons (100 ml)

4 tbsp olive oil

1 tsp salt

80g fresh coriander

½ tsp freshly ground pepper

4 garlic cloves

Method

1. Preheat oven to 200C/Gas 6
2. Place chicken in a roasting tin. Peel potatoes, cut up into cubes and place over chicken pieces, and drizzle with half the oil. Roast in the oven for 45 mins to 1 hour until they turn brown
3. Chop up the coriander and garlic. Mix together with the lemon juice, salt, pepper and remaining oil and spread this mixture all over the chicken and potatoes
4. cover with kitchen foil and return to the oven for a further 15 minutes till cooked through
5. Remove from the oven and transfer to a serving dish
6. This dish is delicious served with mixed roasted vegetables