

### Rosemary Roasted Chicken with Potatoes

2 teaspoons Paprika

1  $\frac{1}{2}$  teaspoons crushed rosemary leaves

1 teaspoon minced garlic

$\frac{1}{2}$  teaspoon coarse ground black pepper

2 Tablespoons olive oil

1 teaspoon salt

6 bone-in chicken thighs, skin removed (about 2 lbs.)

1  $\frac{1}{2}$  lbs. Small red potatoes, cut into 1-inch cubes

Mix oil, all of the spices and salt in large bowl. Add chicken and potatoes; toss to coat well. Arrange chicken and potatoes in single layer on foil-lined 15X10X1-inch baking pan sprayed with no-stick cooking spray.

Roast in preheated 425 oven 30 minutes or until chicken is cooked through and potatoes are tender, turning potatoes occasionally.