

### Rosemary Roasted Chicken with Potatoes

- 2 teaspoons Paprika
- 1 ½ teaspoons crushed rosemary leaves
- 1 teaspoon minced garlic
- ½ teaspoon coarse ground black pepper
- 2 Tablespoons olive oil
- 1 teaspoon salt
- 6 bone-in chicken thighs, skin removed (about 2 lbs.)
- 1 ½ 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.