

Greek Lemon Chicken and Potato Bake



I love one-pan meals, especially when no measuring and exact ingredients are involved. I made this one Sunday when I didn't want to babysit my food in the kitchen! Turned out great, and I served it with tzatziki sauce.

By Chef V

Prep: 10 mins

Cook: 1 hr

Total: 1 hr 10 mins

Servings: 4

Yield: 4 to 6 servings



Ingredients

- 4 chicken leg quarters
- 1 (24 ounce) bag small potatoes
- ½ cup olive oil
- 2 lemons, juiced, divided
- 2 tablespoons dried basil
- 2 tablespoons dried oregano
- 1 tablespoon salt
- 1 tablespoon ground black pepper
- 2 tablespoons lemon and herb seasoning
- 1 (12 ounce) package fresh green beans

Directions

Step 1

Preheat oven to 425 degrees F (220 degrees C). Grease a large baking sheet with sides.

Step 2

Place chicken quarters on prepared baking sheet. Stir potatoes, olive oil, juice of 1 lemon, basil, oregano, salt, pepper, and lemon herb seasoning together in a large bowl to coat potatoes. Arrange potatoes around chicken on baking sheet. Pour about 3/4 of oil mixture over chicken, reserving remaining oil; drizzle remaining lemon juice over chicken and potatoes.

Step 3

Bake in the preheated oven for about 30 minutes; shake baking sheet to loosen potatoes, then continue baking for 15 minutes. Place green beans in reserved oil mixture; toss to coat. Remove chicken mixture from oven; pour green bean mixture over chicken and potatoes.

Step 4

Return pan to the oven; bake until green beans are tender with a bite, chicken is no longer pink at the bone and juices run clear, about 15 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).

Cook's Note:

If you want to brown the tops of chicken and potatoes more, place pan under a preheated broiler for about 5 minutes, to get a bit crispy. And don't forget the tzatziki sauce!

Editor's Notes:

Browse our collection of Tzatziki Sauce Recipes.

Tips

You can substitute Greek seasoning for the lemon herb seasoning.

Nutrition data for this recipe includes the full amount of herb-seasoned olive oil. The actual amount of oil consumed will vary.

Nutrition Facts

Per Serving: 551 calories; protein 34.8g; carbohydrates 41.9g; fat 29.1g; cholesterol 102.8mg; sodium 1858.5mg.

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