

Roasted Chicken and Potatoes with Herbes de Provence and Olives

Mediterranean-style

Serves 2

Ingredients

- 1 lemon
- 2 garlic cloves, finely grated
- 2 tsp Herbes de Provence
- $\frac{3}{4}$ tsp kosher salt
- Freshly ground black pepper
- 2 tsp extra-virgin olive oil

Chicken (choose one option)

- 400 g bone-in, skin-on thigh–leg pieces (Japanese cut, 2 small pieces) or 400 g boneless, skin-on chicken thighs
- 230 g MayQueen potatoes, halved lengthwise (quartered if large)
- 70 g red onion (about $\frac{1}{3}$ medium), cut into large chunks
- 8 pitted olives, halved

To finish

- 2 T chopped parsley
- $\frac{1}{2}$ tsp dried tarragon

Instructions

1. **Prepare the marinade:**
 - Finely zest the **lemon** and grate the **garlic**.
 - In a bowl, combine the **zest**, **garlic**, **Herbes de Provence**, **salt**, generous **black pepper**, and **olive oil**. Mix well.
2. **Marinate:**
 - Add the **chicken** and **potatoes** and toss thoroughly to coat.
 - Let stand at room temperature for **30 minutes**, or refrigerate up to 8 hours.
 - Bring back to room temperature before roasting.
3. **Preheat oven:**
 - Heat oven to **220°C**. Position a rack in the upper third of the oven.
4. **Arrange for roasting:**
 - Spread the chicken and potatoes in a single layer on a rimmed baking tray. Place potatoes cut-side down for better browning.
5. **First roast:**
 - Roast for 20 minutes, until potatoes begin to brown and the chicken skin renders.
6. **Add vegetables:**



- Remove the tray from the oven. Scatter the red onion and olives around the chicken. Return to the oven.
7. **Finish roasting:**
- Roast **an additional 20–25 minutes** until chicken is deeply golden and cooked through.
 - a. **Bone-in pieces:** internal temperature near the bone should reach about 75–78°C.
 - b. **Boneless thighs:** usually done at the lower end of the time range.
8. **Finish:**
- Remove from oven.
 - Squeeze **lemon juice** over the tray.
 - Sprinkle with **parsley** and **dried tarragon**.
 - **Rest 5 minutes** before serving.

Notes

- MayQueen potatoes are ideal here: waxy enough to hold shape, but they brown well.
- Red onion substitutes cleanly for shallots and softens nicely during roasting.
- Dried tarragon works well; fresh is not required for this dish.