

Roast Chicken Thighs with Potatoes, Artichokes and Lemon

My mother sent me a box filled with magazines and cookbooks and I find something tasty to make every time I go through it. This is a recipe I adapted from one I found in an old Fine Cooking magazine. I knew I had to try it as soon as I saw it. This is my kind of food. Tender chicken, roasted potatoes and artichokes with lemon. It turned out to be an excellent dish. The potatoes were crisp on the outside and tender inside. The chicken was flavorful and very tender while the artichokes gave a nice texture and flavor. We all really enjoyed the dish, especially me and my husband.

- ✓ 3 tbsp olive oil (divided)
- ✓ 5 boneless, skinless chicken thighs, trimmed of any fat
- ✓ Sea salt and fresh cracked pepper, to taste
- Dried basil, to taste - *Mexley*
- 15 ~~frozen~~ artichoke hearts, thawed - *Canned*
- 15 ~~fingerling~~ potatoes, sliced in half lengthwise - *Sweet potatoes*
- ✓ 1-2 cloves of garlic, sliced into thin slivers -
- Zest of one lemon and the juice - *Orange*
- 1 lemon sliced into thin slices - *Orange*
- ✓ 2 tbsp chicken broth (not pictured)
- 1 ~~tbsp fresh parsley, chopped (garnish)~~

Spice Blend - Herbs de Provence

Canned Tomatoes - Drain Juice

Heat a pot of water over high heat until it's boiling. Slice the fingerling potatoes down the center lengthwise then add them to the boiling water to par cook for 6-7 minutes. Remove from heat and drain water. Add the garlic slivers, lemon zest, lemon slices, artichoke hearts and 1 tablespoon of olive oil to the potatoes. Season with sea salt and fresh cracked pepper to taste, set aside.

Preheat the oven to 400 degrees. Season the trimmed chicken thighs with sea salt, fresh cracked pepper and dried basil to taste. Heat 1 tablespoon of olive oil in an OVEN PROOF SKILLET over medium high heat. Once VERY HOT add the chicken thighs and cook for 3-4 minutes or until golden brown. Turn the chicken over and remove from heat. Add the potato and artichoke heart mixture to the pan. Place the skillet in the oven and roast for 15 minutes.

Mix 1 tablespoon of olive oil, juice of one lemon and 2 tablespoons of chicken broth in a bowl. Season with dried basil, sea salt and fresh cracked pepper to taste.

Remove skillet from the oven and pour the lemon juice mixture over the top of everything. Let the chicken rest for 3-4 minutes before cutting. Enjoy.

- One pot dish

- Log Cut on Potatoes

- Have Fun / Taste the Food !!