

# A Sutherland Belle

## Greek Lemon Chicken and Potatoes

### INGREDIENTS

- 6 skin-on chicken legs or thighs
- 1-pound small Yukon gold potatoes halved
- 1/2 cup olive oil
- 1/3 cup lemon juice, plus zest of one lemon
- 2 teaspoons kosher salt
- 1 teaspoon fresh cracked pepper
- 6 cloves of garlic
- 2 teaspoons dried oregano
- 1/4 teaspoon cayenne pepper
- 2 tablespoons chopped fresh parsley
- 1/2 cup feta cheese
- lemon wedges for garnish

### INSTRUCTIONS

1. Preheat the oven to 400 degrees F.
2. Place the olive oil, lemon juice, lemon zest, salt, pepper, garlic, oregano, and cayenne in a large bowl. Whisk to combine.
3. Add the chicken and potatoes to the bowl; toss to coat with the marinade.
4. Coat a sheet pan with cooking spray. Arrange the chicken and potatoes on the pan in a single layer.
5. Bake for 40-45 minutes or until chicken is done and potatoes are tender, stirring halfway through the cooking time.
6. Sprinkle with parsley and feta. Garnish with lemon wedges and serve.