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Waitrose

Roast Chicken Thighs and Potatoes with Lemon and Rosemary

This is a really easy one-pot dish where all the ingredients are roasted together. It is ideal for a family supper - serve it at the table, straight from the roasting tin.

Ingredients

600g Maris Piper potatoes, peeled and halved
1 lemon, quartered
1 pack fresh rosemary
Large pinch of Bart Spices Crushed Chillies
200ml Italian white wine, such as Orvieto Classico
2 x 575g packs Waitrose Fresh British Chicken Thighs
Salt
Freshly ground black pepper



Preparation time: 10 minutes

Cooking time: 50 minutes

Total time: 1 hour

Serves: 4

4 stars out of 5

Average user rating
Based on 100 ratings

Method

1. Preheat the oven to 200°C, gas mark 6. Place the potatoes in the roasting tin and tuck the lemon pieces in between.
2. Place the rosemary sprigs between the potatoes, then season. Sprinkle with the chillies and pour the wine over the top.
3. Arrange the chicken thighs, skin-side up, on top of the potatoes. Cook for 45 minutes or until the potatoes are tender and the chicken is thoroughly cooked, there is no pink meat and the juices run clear when the chicken is pierced. Serve hot.

Cook's tips

For an exotic twist, use sweet potatoes in place of the potatoes and add a star anise or two.

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