

## *Idiot's Kitchen Recipe – Chicken Roasted with Potatoes & Kale*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Food & Wine Magazine



### Ingredients:

1 – 1 ½ pounds kale, stems removed & chopped  
2 pounds Yukon Gold Potatoes, sliced ¼ inch thick  
1 large onion, thinly sliced  
¼ cup olive oil  
2 Tablespoons fresh rosemary, chopped (or 1 teaspoon dried)  
2 Tablespoon fresh thyme, chopped (or ½ teaspoon dried)  
½ lemon, squeezed  
8 – 10 dark meat chicken pieces, legs & thighs  
Paprika  
Salt & Pepper

Preheat the oven to 450 degrees.

Remove the tough stems from the kale and chop it into fairly large pieces. Slice the Yukon Gold potatoes (no need to peel) into ¼ inch pieces. Cut a large onion in half and then into thin slices. Mix all of the vegetables together in a large bowl with ¼ cup olive oil, 2 Tablespoons each chopped fresh rosemary & thyme, salt & pepper. Toss together to coat fully in the oil then layer into the bottom of a roasting pan or large baking dish. Squeeze the juice from half a lemon over the vegetables.

Remove the skin from the thighs so that the sauce does not get overly greasy. Season the chicken with salt, pepper, and paprika and lay it on top of the vegetables in the pan. Cover the pan with foil and roast at 450 degrees for 20 minutes. After 20 minutes, remove the foil and continue to cook, uncovered, for 30 more minutes.

Serve the golden brown, juicy, delicious chicken with the vegetables. Spoon any pan juices over the top.

Makes great leftovers.