

D'JAJ OU BATATA

Chicken with Potatoes



This weeknight chicken dinner can be made in snap if chicken and potatoes are readied for cooking the night before. Lebanese comfort food at its finest!

INGREDIENTS

Mixed fryer chicken parts, about 3 lbs.
½ cup lemon juice
½ cup olive Oil
8-10 cloves garlic, crushed with salt (to taste)
2 lbs. potatoes, peeled and quartered
Salt and pepper to taste

INSTRUCTIONS

Mix together lemon, oil, garlic, salt, and pepper. Add chicken and potatoes, toss in dressing until well covered.

Place all together (excess marinade included) into a large baking tray. Bake at 400°F for about 1 hour, until chicken and potatoes are cooked through.