

Greek Chicken and Potatoes

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Packed with zesty flavors, these Greek Chicken and Potatoes are a family favorite! The potatoes and chicken are impossibly tender with all of the herby, garlicky, lemony flavors you'd expect to find in this Greek dish. Best of all, everything roasts in the oven in one pan to make the most fabulous weeknight meal that takes no time to prepare.



5 from 2 votes

Prep Time	Cook Time	Total Time
15 mins	1 hr	1 hr 15 mins

Servings: 4 to 6

Ingredients

- 1/3 cup extra virgin olive oil
- 1/3 cup lemon juice
- 4 garlic gloves grated or minced
- 1 tablespoon dried oregano
- 1 tablespoon yellow mustard
- 2 teaspoons dried thyme optional
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 8 bone-in skin-on chicken thighs
- 5-6 medium Yukon Gold potatoes peeled and cut into 1-inch pieces
- 1/4 cup chicken broth or water
- fresh oregano and lemon slices for garnish optional

Instructions

1. Preheat oven to 425°F.
2. Make the marinade: In a small bowl, whisk together olive oil, lemon juice, garlic, oregano, mustard, thyme (if using), salt, and pepper.
3. Place chicken thighs in a large bowl and pour half of the marinade on top. Leave to marinate while you prepare the potatoes and preheat the oven, or cover and refrigerate for up to 8 hours.
4. Place potatoes in a 9×13 baking dish and pour remaining marinade on top. Toss to thoroughly coat. Pour chicken broth into the sides of the pan, trying not to drizzle any over the potatoes.
5. Place chicken pieces on top of potatoes. Transfer pan to the oven and bake for 55 to 60 minutes, until the potatoes are very tender and chicken is fully cooked. See notes below for chicken.
6. If you'd like your potatoes to have a more golden hue and slightly crisper texture, remove the chicken to a plate and place them under the broiler for 2-3 minutes.
7. Garnish with chopped fresh oregano and fresh lemon slices, if desired.

Notes

Chicken: Chicken thighs are best when they register 175°F-180°F on an instant-read thermometer. Even if the temperature is higher than that, they should be fine to cook for 1 hour alongside the potatoes. If your potatoes are not tender after 1 hour, remove the chicken and continue cooking the potatoes until very tender.

Greek Chicken and Potatoes by Sandra Valvassori at sandralvalvassori.com