



Roast Chicken Thighs and Potatoes with Lemon and Rosemary

This is a really easy one-pot recipe where all the ingredients are roasted together.

Preparation time: 10 minutes
Cooking time: 60 minutes
Total time: 60 minutes
Serves: 8 children

Ingredients

600g Maris Piper potatoes, peeled and halved or quartered
4 large carrots cut into chunks
1 celery stick cut into chunks
1 lemon, quartered
1 pack fresh rosemary
300ml vegetable stock
9 Chicken Thighs, with skin and bone

Method

1. Preheat the oven to 200°C.
2. Place the potatoes, carrots and celery in the roasting tin and tuck the lemon pieces in between.
3. Place the rosemary sprigs between the vegetables, then season.
4. Pour the stock over the vegetables.
5. Arrange the chicken thighs, skin-side up, on top of the potatoes.
6. 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.