

# Rosemary-Garlic Roasted Chicken & Potatoes



Simple, but SO  
good!  
It tastes like a  
home-cooked  
meal at  
Grandma's house!



This recipe taken  
from:

***Budget Bytes: Over  
100 Easy, Delicious  
Recipes to Slash  
Your Grocery Bill in  
Half*** by Beth Moncel

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Book is available at the SKC Library!  
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## INGREDIENTS

¼ cup olive oil

¼ cup vegetable oil

4 cloves garlic, minced

1 tablespoon dried rosemary

2 teaspoons red wine vinegar

2 teaspoons salt

Freshly cracked black pepper

2 pounds bone-in, skin-on chicken pieces (thighs, drumsticks, or breasts)

2 pounds red potatoes, cubed

## INSTRUCTIONS

Preheat the oven to 400°F. Coat a 9-by-13-inch casserole dish with nonstick cooking spray.

Combine the olive oil, vegetable oil, garlic, rosemary, vinegar, salt, and some pepper in a blender. Blend the mixture until smooth.

Place the chicken pieces in a zip-top bag and add half of the blended marinade. Seal the bag and massage the contents to distribute the marinade over the surface of the chicken. Refrigerate the chicken while you prepare the rest of the ingredients, or for up to 8 hours.

Place the cubed potatoes in the prepared casserole dish, pour the remaining marinade over the top, and toss until the potatoes are well coated with marinade.

Remove the marinated chicken pieces from the bag and nestle them down into the potatoes, skin side up. Pour any remaining marinade from the bag over the dish.

Roast for 45 to 50 minutes, or until the chicken skin is golden brown and crispy.

## Your Cook Lisa's Notes

- ***\*Smart Shopper Tip\**** The Safeway in Polson often has half-price packages in the clearance section of their meat department! I picked up the 2 lbs. of chicken for \$2.00!
- The prep for this recipe was super simple. It only took about 10 minutes!
- I didn't cut up the potatoes until I had the chicken sitting in the marinade.
- Your house will smell like garlic and chicken as it cooks. The chicken and potatoes taste as delicious as they smell!