

# EASY ROASTED ROSEMARY & LEMON CHICKEN WITH POTATOES

*Servings: 4-6*



## *Ingredients:*

- 4 to 5 pound whole chicken
- 2 tablespoons fresh rosemary
- 2 ¼ teaspoons salt
- 2 ¼ teaspoons fresh ground black pepper
- lemon zest
- 1 onion, quartered
- 6 to 8 cloves Gilroy garlic, halved
- 2 to 3 pounds assorted baby potatoes
- 2 tablespoons olive oil
- 2 ¼ teaspoons fresh squeezed lemon juice

## *Preparation:*

1. Preheat oven to 425.
2. In a small bowl combine 1 tablespoon rosemary, ¼ tsp salt, ¼ tsp pepper, ¼ of the lemon juice and lemon zest and rub into the cavity of the chicken. Twist the wings behind the back of the chicken and tie the legs together with kitchen string; place the chicken in a roasting pan. Add the potatoes with garlic and onion to the roasting pan and coat everything with olive oil and sprinkle with remaining rosemary, salt, pepper, lemon juice, and zest.
3. Roast in the oven for 50 to 60 minutes or until desired tenderness; let cool for 10 minutes before carving. Serve chicken and potatoes on warm plates with pan juices. Enjoy with Sarah's Vineyard Dwarf Oak Pinot Noir.

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Sarah's Vineyard  
Dwarf Oak Pinot  
Noir*

*Suggested Wine Pairing:  
Sarah's Vineyard Dwarf Oak Pinot Noir*

