

GARLIC & LEMON CHICKEN WITH RED POTATOES & GREEN BEANS



INGREDIENTS

- 6 tablespoons olive oil
- 2 lemons, 1 thinly sliced, 1 juiced (remove any seeds)
- 4 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 3/4 pound trimmed green beans (optional)
- 8 small red potatoes, quartered
- 4 chicken breasts

DIRECTIONS

1. Preheat oven to 400°F. Coat a large baking dish or cast-iron skillet with 1 tablespoon of the olive oil. Arrange the lemon slices in a single layer in the bottom of the dish or skillet.
2. In a large bowl, combine the remaining oil, lemon juice, garlic, salt, and pepper; add the chicken, green beans and potatoes and toss to coat. Pour this mix into the pan and spread around evenly.
3. Roast for 50 to 60 minutes or until cooked through. Serve warm.

(I cut this recipe in half because of just the 2 of us, used no beans but an extra potato and it was great - don't skimp on lemon or garlic - I still used 2 lemons and 4 cloves)