

Herbed Chicken

Recipe By *Sina Mizrahi*



Cooking and Prep:  2
h 20 m

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Gluten Free, Low Carb

Source: Relish by Binah

Magazine

Herbes de Provence is a mixture of dried basil, rosemary, thyme, marjoram, and savory, which originated in the Provence region in the South of France, and is used to flavor dishes ranging from grilled meats to vegetable stews and even breads.

The herb mix gives this chicken an aromatic, almost crust-like coating, perfectly complemented by the garlic and lemon.

Ingredients (8)

Main ingredients

- 7-8 chicken drumsticks
- 1 pound whole fingerling potatoes, scrubbed
- 1 head garlic
- 1/2 lemon, cut in wedges

salt

4 tablespoons **Bartenura Olive Oil**

4 tablespoons Herbes de Provence

pepper

Start Cooking

For the chicken

1. Preheat oven to 400°F.
2. In a roasting pan, place the chicken legs, scrubbed potatoes, unpeeled cloves of garlic, and lemon. Sprinkle generously with salt and pepper.
3. In a small bowl, combine the oil and herbs. Rub onto the chicken and potatoes.
4. Bake uncovered at 400°F for 45 minutes. Cover the pan, reduce heat to 350°F, and bake for an additional 1 to 1½ hours, or until an inserted meat thermometer shows an internal temperature of 165°F.

Note:

If Herbes de Provence isn't available, you can make your own by mixing equal parts dried basil, rosemary, thyme, marjoram, and savory.