

# Crispy Chicken and Rice with Sweet Potato and Lemon Slices

Recipe By *Kim Kushner*



Cooking and Prep:   
1.5 h

Serves:  4

Contains:  

Preference: Meat

Difficulty: Easy

Chicken, rice, and sweet potato slices all roasted together in the oven, releasing juices and flavors that will make your mouth water. I know that most people might not opt for rice and potatoes in the same sitting, but I love the contrast of the soft, buttery sweet potato slices against the bright lemons and crunchy rice. If you'd rather leave the potatoes out, feel free to do so . . . but I'm warning you that the experience just won't be the same! If you don't have a whole butterflied chicken, feel free to use chicken pieces, skin on and bone in.

## Ingredients (16)

### Chicken

- Gefen Extra-Virgin Olive Oil
- 2 sweet potatoes, scrubbed, trimmed, and cut into 1/8-inch (3-millimeter) slices
- 1 large yellow onion, cut into 1/8-inch (3-millimeter) slices
- Haddar Kosher Salt

- freshly ground **Gefen Black Pepper**
  - 1 lemon (preferably Meyer), scrubbed and cut into 1/8-inch (3-millimeter) slices
  - juice of 1 lemon
  - 1 **tablespoon** (fish-free) worcestershire sauce like **Gefen Worcestershire Sauce**
  - 1 **teaspoon** onion powder
  - 4 **sprigs** thyme or 1 **teaspoon** dried thyme
  - 1 whole butterflied chicken, skin on and bone in, trimmed of excess skin and fat
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## Rice

- 1 **cup (200 grams)** long-grain white rice
  - 1 **teaspoon Gefen Light Olive Oil**
  - 1/2 **teaspoon** turmeric
  - zest of 1 lemon
  - 2 **cups (500 milliliters)** boiling water
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## Start Cooking

### Prepare the Chicken

1. Preheat the oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Drizzle one tablespoon extra-virgin olive oil into a large baking dish (at least nine by 12 inches/23 by 30 centimeters).
3. Add the sweet potato and onion slices, season with salt and pepper, and toss them in the oil.
4. Arrange the potato and onion slices in a single layer in the base of the dish. Place the lemon slices over them.
5. In a small bowl, whisk together the lemon juice, Worcestershire sauce, onion powder, and thyme. Drizzle this mixture all over the chicken and rub into the top and underside of the chicken, coating it as much as you can.
6. Place the seasoned chicken, skin side up, in the center of the baking dish.

## Prepare the Rice

1. Rinse the rice under cold running water and drain.
2. Transfer to a small bowl and stir in the light olive oil, turmeric, lemon zest, 1/2 teaspoon salt, and 1/4 teaspoon pepper.
3. Scatter the rice around the chicken in the baking dish.
4. Pour the boiling water directly over the scattered rice (but not over the chicken).
5. Cover the dish tightly with aluminum foil and bake in the oven for 45 minutes.
6. Remove from the oven and uncover.
7. Return to the oven to cook until crispy, 30 minutes longer.

### Tip:

**Make-Ahead Tip:** Crispy chicken and rice with sweet potato and lemon slices (without the rice) may be marinated and stored in the fridge for up to 24 hours. Add the seasoned rice and boiling water just before cooking.

**Can I Freeze It?** Do not freeze.

**How to Reheat:** Crispy chicken and rice with sweet potato and lemon slices may be reheated, uncovered, in a 350-degree Fahrenheit (180-degree Celsius) oven for 10 minutes.

## About

Excerpted from *I Heart Kosher: Beautiful Recipes from My Kitchen* by Kim Kushner © Weldon Owen, 2018.