

Roasted Rosemary Vinegar Chicken & Potatoes



Prep: 15minutes

Cook: 45 minutes

Yield: 4 servings

Ingredient Studio—Chefs Candy Argondizza & Marité Acosta

8 chicken thighs skin-on, bone-in
1 teaspoon of salt
1/4 teaspoon of ground black pepper
8 medium Yukon Gold potatoes cut in half and sliced
into 1/2 inch slices

Marinade for chicken

1/4 cup vinegar red, white or balsamic
1/4 cup of oil
4 cloves garlic grated
1 teaspoon of dried rosemary finely chopped

Optional

Replace some of the potatoes with some baby carrots for added sweetness. You can make a flavor variation using oregano in place of rosemary.



1. Pre-heat the oven to 375°.
2. Make the marinade and place into a large bowl.
3. Place the chicken thighs into the marinade and marinate for 10 minutes.
4. After 10 minutes, place the potato slices into the bottom of a roasting pan or casserole and take the thighs out of the marinade and place the chicken thighs on top of the potatoes. Season with salt and pepper.
5. Place the casserole with the chicken and potatoes into the oven and roast for 30 minutes.
6. After 30 minutes, pour the reserved marinade on top of the thighs and potatoes and continue cooking for another 15 minutes.
7. Remove the casserole or roasting pan from the oven and let rest for 10 minutes. Enjoy!