



RECIPES THAT DELIVER

GREEK STYLE OVEN ROASTED LEMON CHICKEN

SIMPLE • AUTHENTIC • FLAVORFUL • HOMEMADE

Tender, juicy chicken roasted to golden perfection with fresh lemon, garlic, oregano and crispy, flavourful potatoes. A classic Greek dish that brings the taste of the Mediterranean to your table!

Good Food Brings People Together!



YIELD
6 SERVINGS



PREP TIME
20 MIN



COOK TIME
1 HR 15 MIN



TEMPERATURE
375°F (190°C)



SKILL LEVEL
EASY

INGREDIENTS

CHICKEN & MARINADE

Chicken pieces (bone-in, skin-on thighs and/or drumsticks)	1.5 kg (about 6–8 pieces)
Fresh lemon juice	1/4 cup (60 ml)
Lemon zest (from 2 lemons)	2 tablespoons
Olive oil (extra virgin)	1/4 cup (60 ml)
Garlic, minced	6 cloves
Dried oregano (Greek)	2 teaspoons
Dried thyme	1 teaspoon
Salt	1 1/2 teaspoons
Black pepper	1 teaspoon
Chicken broth (or water)	1/4 cup (60 ml)
Dijon mustard (optional)	1 tablespoon

POTATOES

Yukon Gold or red potatoes	1.2 kg (about 6 medium)
Olive oil	2 tablespoons
Lemon juice	2 tablespoons
Garlic, minced	2 cloves
Dried oregano	1 teaspoon
Salt	1 teaspoon
Black pepper	1/2 teaspoon

STEP-BY-STEP

1



Make the marinade

In a large bowl, whisk together lemon juice, lemon zest, olive oil, garlic, oregano, thyme, salt, pepper, Dijon mustard (if using) and chicken broth.

2



Marinate the chicken

Add chicken pieces to the marinade. Mix well, cover and marinate for at least 1 hour (or up to 8 hours in the fridge for more flavour).

3



Prepare the potatoes

Wash and cut potatoes into wedges. In a bowl, toss with olive oil, lemon juice, garlic, oregano, salt and pepper.

4



Arrange in baking dish

Place the potatoes in a large roasting pan. Nestle the marinated chicken pieces on top. Pour any remaining marinade and broth over the chicken and potatoes.

5



Bake

Bake uncovered at 375°F (190°C) for 1 hour 15 minutes, basting with the pan juices halfway through, until the chicken is golden brown, crispy and cooked through (internal temp 165°F / 74°C) and the potatoes are tender and caramelized.

6



Rest and serve

Let rest for 5–10 minutes. Garnish with fresh lemon slices and chopped fresh parsley (optional). Serve hot.

CHEF'S TIPS



- Use bone-in, skin-on chicken for the best flavour and juiciness.
- Marinate longer (up to 8 hours) for deeper flavour.
- Cut potatoes into even-sized wedges so they cook at the same rate.
- Baste the chicken halfway through cooking for a richer, golden finish.
- For extra flavour, add a few lemon slices in the pan while baking.
- Use Greek oregano if possible – it makes a big difference!
- Serve with a Greek salad, tzatziki and warm pita.

MAKE AHEAD & STORAGE



Store leftovers in an airtight container in the refrigerator for up to 4 days.



Freeze for up to 3 months. Reheat in the oven at 350°F (175°C) until heated through.

NUTRITION FACTS

(per serving, 1 of 6)

Calories	450
Total Fat	24 g
Carbohydrates	34 g
Protein	32 g
Sodium	620 mg



REAL
INGREDIENTS



GREAT
FLAVOURS



FOOD
MADE SIMPLE

COOK • CREATE • ENJOY

