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Greek-Style Chicken and Potatoes

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 mins	75 mins	95 mins	4 servings

Ingredients

- 1 1/2 to 2 pounds boneless, skinless chicken thighs
- 2 teaspoons dried oregano
- 2 teaspoons kosher salt, divided
- 1 teaspoon freshly ground black pepper, divided
- 6 large cloves garlic, minced
- 5 tablespoons extra virgin olive oil, divided
- 1 lemon, zested and juiced
- 2 pounds russet potatoes, cut into 1/2-inch thick fries

Method

1. Preheat the oven to 450°F.
Place an oven rack in the top position.
2. Prepare the chicken:
Place the chicken thighs in a Dutch oven or large heavy pot (it's okay if they overlap a little) and season all over with the oregano, 1 teaspoon salt, and 1/2 teaspoon pepper. Sprinkle the garlic over top and drizzle with 2 tablespoons of the oil.
3. Braise the chicken:
Pour in enough water to mostly cover the chicken (no need to fully submerge it), then bring to a boil over high heat. Reduce the heat to medium-low, cover, and cook until the chicken is tender, about 30 minutes.
Uncover, add the lemon juice (reserving the zest), and give the pot a little shake to distribute. Continue to cook, uncovered, until the liquid is reduced by about two-thirds, 30 to 40 minutes.
4. Roast the fries:
Meanwhile, make the oven fries. On a large sheet pan, toss the potatoes with the remaining 3 tablespoons of oil, 1 teaspoon salt, and 1/2 teaspoon pepper. Spread out into an even layer.
Roast on the top oven rack until the undersides are crispy and golden-brown, 25 to 30 minutes. Switch the oven to broil and broil until the potatoes are charred in spots, 3 to 5 minutes. Keep the fries warm until the chicken is ready.
5. Combine:
Once the braising liquid has reduced, take the pot off the heat and transfer the chicken to plates. Season the braising liquid as needed with salt and pepper to taste. Add the oven fries and lemon zest to the pot and toss well to coat. Serve the braised chicken with the saucy fries and top the chicken with any remaining pan juices.
Leftovers can be stored in the fridge for up to 4 days. The potatoes will lose any crispness, but it'll still be tasty.
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Nutrition Facts (per serving)

662	31g	52g	48g
CALORIES	FAT	CARBS	PROTEIN