

Italian Flavored Roast Chicken Dinner

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This easy Italian flavored chicken dinner recipe marinates the chicken in a simple Italian marinade then roasted to golden perfection in the oven.

I have fond memories of this simple Italian Chicken dinner it was the first meal I learned as a young girl, hanging on to my Mama's apron strings. Her are still clear as day, so many years later "Loriana, anyone can make chicken and potatoes all you need is buone volonta" .

My Mama was right!! All you need to make a delicious Italian inspired chicken dinner is Buone Volonta , the good will to make the meal , a few good ingredients and a casserole dish!

Why I love this Italian Flavored Roast chicken Dinner

It's no secret I like easy recipes that come together quick . This chicken recipe is so easy I was hesitate to write a blog post on it , then I thought it's the exact reason why I should.

Another reason chicken is another one of those ingredients like pasta very versatile and most everyone likes chicken.

Last and certainly not least this Italian flavored roast chicken dinner is just that, add some broccoli florets last 10

minutes of roasting for a complete chicken dinner on your table in less than an hour, make in one roasting pan, that everyone will love!!!

Ingredients

- 1 whole chicken quartered
- 1 lb. small potato medley
- 1/4 cup olive oil
- 1 sliced red onion
- 2 sliced lemons
- 1/4 cup lemon juice
- 2 Tbls. chopped garlic
- 2 Tbls. each chopped thyme. Italian parsley and rosemary
- Salt and pepper to taste

Instructions

1. Preheat oven to 375 degrees
2. Salt and pepper the chicken
3. Make marinade by mixing rest of ingredients up to the lemon slices
4. Pour marinade over chicken and potatoes
5. Randomly place the lemon slices over the chicken and potatoes
6. Bake for 45 minutes or until chicken is golden brown and cooked through.....ENJOY!!!