

# **Italian roasted lemon chicken dinner**

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There's something truly comforting about a classic Italian roasted lemon chicken dinner. With its golden, crispy skin, juicy meat, and bright citrus aroma, this dish is a staple in Italian kitchens.

This dish holds a special place in my heart because it was the first meal I learned how to cook. I still remember nervously following my mother's instructions, carefully seasoning the chicken and peeking into the oven every few minutes to make sure I wasn't burning it. But when I finally pulled it out, golden and fragrant, I felt an immense sense of pride – like I had mastered a little piece of tradition. What makes this Italian – inspired roasted chicken recipe stand out is how easy it is to make. A handful of quality ingredients come together effortlessly to create a meal that tastes and looks like it took hours to prepare. Add some cut potatoes and you have a complete meal that can be on your table in less than 1 hour.

## **Here's why this Italian roasted lemon chicken dinner is so easy**

This Italian roasted lemon chicken dinner is incredibly easy to make because it requires minimal prep, simple ingredients and a hands – free cooking method. The seasoning is as straightforward as mixing olive oil, lemon juice, garlic and

herbs, then rubbing it into the chicken. There's no complicated marinating or advanced techniques- just a few minutes of prep and the oven does the rest.

Adding potatoes to this Italian roasted chicken dinner makes it a complete meal with minimal effort. As the chicken roasts, the potatoes absorb all the deliciousness of the pan juices. You can also add additional vegetables like carrots, zucchini or whatever fits your taste for an additional nutritional boost. To make this Italian roasted lemon chicken dinner even more easy use a ready-cut chicken. You can also customize this recipe by using more parts of the chicken you like and less of the chicken pieces you don't.

Serve this roasted lemon chicken dinner recipe with a simple green salad and you have a perfectly well-rounded Italian-inspired meal that feels special yet effortless. Plus everything cooks in one pan, making cleanup a breeze!!!ENJOY!!!

## Ingredients

- 1 whole chicken cut into sections
- 6 medium potatoes peeled and cut into equal cut medium dice
- 3-4 gloves of garlic
- 1 sliced lemon
- juice from 1 lemon
- 2 Tbsp. olive oil
- 1 Tbsp. each onion, garlic and paprika powder
- 2-3 sprigs rosemary
- Salt and pepper to taste

## Instructions

1. Preheat your oven to 400-degrees
2. Prepare your chicken if using a whole chicken cut into sections. Then wash and pat dry.

3. Add the cut chicken to a bowl drizzle with the olive oil, lemon juice, season with the garlic, onion, paprika powder, salt and pepper
4. Transfer the chicken to an oven proof casserole dish.
5. Now prepare the potatoes in the same way as the chicken. Peel, wash them and pat dry. Add them to a bowl and season them with the same spices you used to season the chicken.
6. Transfer the potatoes next to the chicken.
7. Add the lemon slices, garlic gloves and rosemary sprigs
8. Bake in the preheated oven for 30-35 minutes or until the chicken is golden brown and cooked all the way through and the potatoes are fork tender.
9. Plate the chicken and potatoes pour the pan sauce over them. Top with freshy chopped Italian parsley. Serve with additional fresh lemon slices. ENJOY!!!!