

# Chicken, lemon, sage and potato bake

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## Ingredients

- 3 tbsp vegetable oil
- 500g new potatoes
- 1 lemon zest and juice
- 8 Sage leaves
- 6 cloves garlic unpeeled
- 4 Chicken thighs

## Method

- Heat oven to 200C/180C fan/gas 6. Pour the oil into a large roasting tin and add the potatoes, lemon zest and the lemon, Sage and garlic. Toss everything together so it's coated in oil and evenly distributed. Add the chicken thighs, skin-side up, and season.
- Put the roasting tin in the oven and roast for 1 hour, basting with the pan juices halfway through cooking. After 1 hr, check that the potatoes are soft and the chicken is cooked through, then return to the oven for a final 15 mins to crisp the chicken skin.
- Remove the roasting tin from the oven. Press down on the roasted garlic cloves with the back of a spoon, discard the skins, and mix the mashed garlic with the meat juices. Serve with watercress or your favourite salad leaves on the side.

