

Greek Chicken and Potatoes

By FlemishMinx on June 17, 2004

★★★★★ 187 Reviews



Prep Time: 10 mins **Total Time:** 45 mins **Servings:** 4

About This Recipe

"This is a deceptive recipe: quick and easy to make with a simple ingredient list but which really delivers the flavor. What more could you want from chicken and potatoes? I find one large lemon yields just about 1/4 cup juice. This recipe makes 4 servings, but my husband and I eat this easily between the two of us."



Photo by mMadness97

Ingredients

- 2 boneless skinless chicken breasts, cut in 3/4 inch cubes
- 2 cups potatoes, cubed
- 3 cloves garlic, minced
- 1 chicken bouillon cube, dissolved in 3/8 cup water
- 1/4 cup olive oil
- 1/4 cup fresh lemon juice
- 1 teaspoon dried oregano
- salt and pepper

Directions

1. Preheat oven to 400°F Place chicken, potatoes, and garlic in a 9 X 13 inch glass baking pan.
2. Mix well to get everything evenly distributed in the pan.
3. Season with salt and pepper.
4. Pour the chicken bouillon over all.
5. Whisk olive oil, lemon juice and crumbled oregano together.
6. Pour evenly over chicken and potatoes.
7. Bake approximately 30-35 minutes until chicken is cooked through and potatoes are tender and golden brown, basting occasionally with pan juices.

Greek Chicken and Potatoes (cont.)

Page 2 of 2

Nutrition Facts		Amount Per Serving	% Daily Value
Serving Size: 1 (188 g)			
Servings Per Recipe: 4			
Amount Per Serving	% Daily Value		
Calories 254.3			
Calories from Fat 137	54%		
		Total Fat 15.2g	23%
		Saturated Fat 2.2g	11%
		Cholesterol 37.8mg	12%
		Sugars 1.1 g	13%
		Sodium 313.2mg	5%
		Total Carbohydrate 15.2g	7%
		Dietary Fiber 1.8g	4%
		Sugars 1.1 g	28%
		Protein 14.4g	

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