

From the Kitchen of Gail Johnson

Roasted Chicken with Potatoes & Green Beans

- 4 tablespoons extra-virgin olive oil**
- 2 lemons, 1 sliced and 1 juiced**
- 4 cloves garlic, minced**
- 1 pound trimmed green beans**
- 8 small red potatoes, quartered**
- 4 chicken breasts (boned with skin) - about 1½ lbs**

1. Coat a large baking dish or (cast-iron skillet) with 1 tablespoon of olive oil. Arrange lemon slices in a single layer in the bottom of the baking dish.

2. In a large bowl, combine the remaining olive oil, lemon juice, minced garlic, salt, and pepper. Add green beans and toss to coat. Remove green beans and arrange them on top of lemon slices. Add potatoes to the same olive-oil mixture and toss to coat. Arrange potatoes along the edge of the baking dish on top of the green beans. Place chicken breasts in the same olive-oil mixture and coat thoroughly. Transfer the chicken, skin-side up, to the baking dish. Pour any remaining olive-oil mixture over the chicken breasts.

3. Place the baking dish in a 450° F oven and roast for 50 minutes. Remove the chicken and put the baking dish back in the oven for an additional 10 minutes or until potatoes are tender.

Serves 4. Approximately 490 Calories per serving.

