



Lemon Chicken Drummettes

NIBBLEDISH CONTRIBUTOR

Ingredients

-2 large lemons -3 garlic cloves, crushed -2 tbs olive oil -1kg chicken drummettes -600g medium potatoes, scrubbed and cut into wedges -the leaves from 3 or 4 sprigs of rosemary

Instructions

This was such an easy recipe to prepare! Preheat oven to 200°C. Juice 1 lemon. Cut remaining lemon into wedges. Combine 1/4 cup lemon juice, garlic, oil, chicken, potatoes and salt and pepper in a large bowl. Toss to combine. Arrange in a roasting pan. Place lemon wedges over chicken and potatoes. Sprinkle with rosemary. Roast for 45 minutes or until chicken is golden and lemons slightly charred. I served this with steamed broccolini and fresh sweet corn, which was pretty yummy, but use veggies of your choice or a salad if you prefer!