



Spiced Potatoes with Roast Chicken (Part 1)

NIBBLEDISH CONTRIBUTOR

Ingredients

- Potatoes (about 4-5 the size of your palm, maybe more if your hands are small)
- 1 Lemon
- Paprika
- Thyme (a couple of sprigs)
- Salt and pepper
- Olive oil

Instructions

This recipe consists of two parts. Not to be confused, but this first part can be enjoyed separately from the chicken (second part). Although this recipe works better with the chicken, the end result is entirely up to you.

1. Get a baking pan ready and rubbed with some olive oil. Preheat oven to 425 degrees Celsius.
2. Wash, peel and cut the potatoes into 1 inch cubes. Put them all into a pot with the whole lemon and boil with water for 5-7 minutes.
3. Remove potatoes, strain, and put them in the baking pan. Prick the lemon and place it in as well.
4. Lightly shower with paprika and thyme. Salt and pepper as well. And finally

drizzle some more olive oil on top.*

5. Place into the oven which should be heated up nice by now.
6. Bake for 1 hour - 1 hour and a half. The spices with the scent of the lemon will release a flavorful aroma from the potatoes.
7. When it's all done, remove it from the oven. Serve with your favorite salad.

* Part 2 of the recipe is appended here