



Spiced Potatoes with Roast Chicken (Part 2)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Whole Chicken (Cleaned and giblets can be removed or kept in for more flavor)
- 1 - 2 Lemons
- Paprika
- Salt and pepper
- Olive oil

Instructions

This recipe is meant to be combined with Part 1. It can be cooked by itself but I suggest combining the two for best flavor. In the end, the result is up to you. Enjoy.

1. Boil the lemons in a pot of water for 5-7 minutes. When done, prick the lemons and place them inside the chicken. 1 or 2 depending on how many fit inside the cavity.
 2. ** If Part 1 was done, then at this part place the chicken on top of the potatoes. Otherwise, place the chicken in a baking pan and preheat the oven to 425 degrees Celsius.
 3. Sprinkle some paprika on top with a bit of thyme and salt and pepper. Finish with some olive oil.
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4. Place the chicken into the oven. Bake for 1 hour to 1 hour and a half.
 5. Pull out the chicken when it's done and serve with some rice or the potatoes from Part 1.
 6. Don't forget to use the juices from the pan as well. It's full of flavor from the chicken, lemon and spices.
 7. Enjoy.