Roast chicken with lemon, herbs, and potatoes  
Serves 6

6 chicken thighs on the bone (2 3/4 pounds)  
3 chicken breast halves on the bone (2 1/4 pounds)  
Salt and pepper, to taste  
2 tablespoons olive oil  
3 lemons, each cut into 4 wedges  
1 tablespoon chopped fresh rosemary  
2 pounds fingerling or other small potatoes, cut into 1-inch pieces  
1 cup white wine  
2 cups chicken stock  
2 tablespoons chopped parsley, for garnish

1. Set the oven at 400 degrees. Have on hand two large (9-by-13-inch) baking dishes.

2. With kitchen shears, trim excess skin and fat from the chicken thighs. Halve the chicken breasts crosswise. Sprinkle lightly with salt and pepper.

3. In a large skillet over medium-high heat, heat the oil. Add the chicken, skin side down, and cook for 8 to 10 minutes, or until the skin is golden and crisp. Turn and cook for 1 minute more. Transfer to a plate.

4. Pour off all but a thin layer of fat from the skillet. Add the lemon wedges, and cook, turning, for 2 to 3 minutes, or until lightly browned. Remove and set aside.

5. Add the wine to the pan and stir to scrape up the brown bits from the bottom. Add the potatoes, stock, and rosemary. Bring to the boil, lower the heat, and cover the pan. Simmer for 7 minutes, or until the potatoes begin to soften. Squeeze the juice from 4 of the lemon wedges into the pan and stir to distribute.

6. Divide the potatoes and sauce between the 2 baking dishes. With skin sides up, place the chicken thighs on top of the potatoes in one pan, and the breasts in the second pan. Roast the thighs for 20 to 25 minutes, or until a thermometer inserted into the thickest part of a thigh registers 165 degrees. Roast the breasts for 25 to 35 minutes, or until a thermometer registers 165 degrees when inserted into the thickest part of a breast.

8. Spoon some potatoes and sauce on each plate. Top with pieces of chicken. Sprinkle with chopped parsley and garnish with reserved lemon wedges.

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