





## CHICKEN POTATOES OVEN

Ingredients 2 people	Directions:	Images
<p>2 / 550 g Chicken thighs 5 Potatoes, peeled and cut into wedges 1 + 1/2 tbsp Ariosto seasoning for meat</p>	<p>1) Heat oven to 200C/400F. Thoroughly clean the chicken legs with warm water and drain. Make a couple of slits on the meaty part of chicken thighs. Peel the potatoes and cut into wedges.</p>	 <p><small>COPYRIGHT 2007-2010   <a href="http://angiesrecipes.blogspot.com">HTTP://ANGIESRECIPES.BLOGSPOT.COM</a>   <a href="http://schneiderchen.de">HTTP://SCHNEIDERCHEN.DE</a></small></p>
<p>2 tbsp Duck fat, melted (or olive oil) 8 Grape tomatoes - A few sprigs of fresh rosemary 1 tbsp Maple syrup</p>	<p>2) Place the cleaned chicken legs and the prepared potato wedges in a shallow baking tray, add in Ariosto seasoning and melted duck fat, then toss until well-coated. Add in grape tomatoes and rosemary sprigs.</p>	 <p><small>COPYRIGHT 2007-2010   <a href="http://angiesrecipes.blogspot.com">HTTP://ANGIESRECIPES.BLOGSPOT.COM</a>   <a href="http://schneiderchen.de">HTTP://SCHNEIDERCHEN.DE</a></small></p>
	<p>3) Bake for 35 minutes until chicken and potatoes are fork tender. Brush the chicken with maple syrup and broil for 5 minutes.</p>	
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