

Rosemary Chicken

50—60 Min

Preparation

1. Preheat the oven to 160°C (347°F) using the convection oven setting.
2. Pour approximately 1 cm of olive oil into a deep pan, peel the garlic cloves and add them whole to the pan. Cut the onion into quarters and add to the pan.
3. Season the legs with salt and pepper on both sides.
4. Peel the potatoes, halve or quarter them depending on size, season generously with salt and add them to the pan.
5. Place in the oven and, after 15 minutes, pour over with a little water. Baste regularly with the juices.
6. The chicken should need around 40 to 45 minutes to cook.
7. 10 minutes before it is cooked, baste well once again and sprinkle over a generous amount of crushed rosemary.

HINT: Do not add the rosemary any earlier, as it will burn and leave a strong, bitter flavor.

Ingredients 4 Portions

= Kotányi Produkte

4 pcs.	Chicken legs
3 pcs.	Garlic cloves
1 pcs.	Onion, large
500 g	Potatoes
	Olive oil
1 tsp.	Sea Salt, Coarse
1 pinch	Pepper Black, Whole
3 tbsp.	Rosemary, Chopped