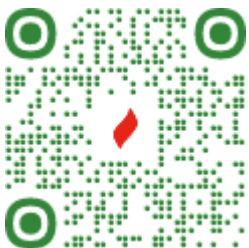


## Ingredients 4 Portions

♦ = 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



# 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.