

# Lemon Chicken and Potato

## Ingredients

- 1 whole chicken (about 2 kg)
- 1 kg potatoes, peeled and quartered
- 2 cloves garlic
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon paprika
- 1/4 teaspoon dried oregano
- Noor Sunflower Oil
- 1/4 cup lemon juice
- 1/4 cup water

## Instructions

- Prepare the Chicken and Potatoes:
  - Preheat your oven to 200°C (400°F).
  - In a large baking dish, combine the chicken and potatoes.
  - Season with salt, pepper, paprika, and oregano.
  - Drizzle with Noor Sunflower Oil.
- Roast the Chicken and Potatoes:
  - Place the baking dish in the preheated oven and roast for 30 minutes.
- Make the Garlic-Lemon Sauce:
  - While the chicken is roasting, prepare the sauce.
  - Using a mortar and pestle, crush the garlic with 1 teaspoon of salt until it forms a paste.
  - In a small bowl, combine the garlic paste, lemon juice, water, and a drizzle of Noor Sunflower Oil. Whisk well.

- Baste and Finish Cooking:
  - Remove the baking dish from the oven.
  - Pour the garlic-lemon sauce over the chicken and potatoes, turning to coat.
  - Reduce the oven temperature to 180°C (350°F).
  - Return the baking dish to the oven and roast for an additional 45-60 minutes, or until the chicken is cooked through and the skin is crispy.
- Serve:
  - Garnish with fresh parsley and lemon wedges.
  - Serve with Lebanese bread and a side salad.

Enjoy your delicious and flavorful roast chicken!