

Roasted Chicken Provençal with Fingerling Potatoes

60 minutes

Recipe by Steven Stolman



Ingredients

4 chicken drumsticks	1 lemon
1 lb fingerling potatoes	8 cloves garlic
1/4 cup all purpose flour	4 shallots
Salt and pepper	White wine, vermouth or water
Olive oil	



Instructions

1. Preheat oven to 400 degrees. Season chicken with salt and pepper then toss in flour. Peel garlic cloves. Peel shallots and cut in half. Quarter lemon.
2. Add 3 glugs of olive oil to a baking pan. Add chicken, shaking off excess flour. Season with herbs de Provence.
3. Toss fingerling potatoes in a bowl with olive oil, salt and pepper and then add to pan. Add shallots, garlic, lemon and 1/3 cup of either white wine, vermouth or water to the pan and place in oven for 30 minutes.
4. Toss pan contents and then continue cooking for another 25 minutes or until chicken is crisp and cooked through. Serve in the pan or on a warmed platter.