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## One Pan Oven Roasted Chicken with Garlic, Rosemary, and Potatoes

*We harvest our garlic around the first week of August, just in time to still take advantage of the beautiful potatoes that are being offered in the farmers' markets. I use the fresh, newly harvested garlic make this easy one pan meal for supper. I like to spread the warm creamy cloves of garlic on the cut side of the potatoes just before serving the dish but you can also serve the garlic on the side. You may want to make extra garlic cloves—they're delicious spread on hot grilled bread.*

One 4- 4 ½ pound chicken, cut into eight parts  
20 small red potatoes, cut in half  
30 large cloves of garlic, peeled  
Five 4-inch sprigs of fresh rosemary  
¼ cup olive oil  
Salt and freshly ground black pepper, prefer Hawaiian or Celtic Salt

Pre-heat oven to 350 degrees F.

Line a large baking sheet with non-stick foil.

Place the chicken parts, potatoes, garlic, and rosemary sprigs in a large bowl and coat with the olive oil.

Cover the bowl and put it in the refrigerator for 30 minutes.

Remove the bowl from the refrigerator and place the chicken, potatoes, garlic cloves, and rosemary on the lined baking sheet.

Sprinkle the chicken and potatoes with the salt and pepper.

Bake for 45-60 minutes or until the chicken is cooked through.

Serve immediately.

Serves 4.

*Victoria Wessler*