




<b>MEAT</b>	
<b>Cosce di pollo con patate al forno</b>	
<b>Baked chicken thigh with potatoes</b>	
<b>DIFFICULTY</b>	
Baked chicken thigh with potatoes and onions <span style="float: right;">2 Servings</span>	
<b>INGREDIENTS</b>	
<ul style="list-style-type: none"> <li>• Chicken thigh 4</li> <li>• Potatoes 500gr.</li> <li>• Garlic 2 cloves</li> <li>• Cayenne a pinch</li> <li>• Evoo (extra virgin olive oil) 4 tablespoons</li> <li>• Salt 3 pinches</li> <li>• Rosemary 2 teaspoons</li> <li>• Bay leaves 3 (optional)</li> <li>• Small onion 1</li> </ul>	
<b>PREPARATION</b>	
<p>Wash the chicken thigh with water and dry well with a paper towel, set aside.          Peel the potatoes, wash and dry with a paper towel. Cut the potatoes into wedges, set aside.          Peel the garlic cloves, set aside.          Peel and slice the onion, set aside.          Preheat the oven 180°C - 350°F.          In a roasting pan put the potatoes, chicken thigh, garlic cloves, sliced onion, rosemary, bay leaves, cayenne, salt and extra virgin olive oil.          Mix altogether with your hands.          Bake for 1 hour, you can broil for a few minutes.</p>	
<b>YOUR PERSONAL NOTES</b>	
