



#1 in customer service with familiar faces you know and trust...

Pan Roasted Spanish-Lemon Drumsticks with Potatoes

Ingredients

3 lbs. bone-in Chicken drumsticks

$\frac{3}{4}$ teaspoon salt, divided

1 tablespoon paprika

$\frac{1}{2}$ teaspoon ground black pepper, divided

3 tablespoons olive oil, divided

2 pounds white potatoes

$1\frac{1}{2}$ tablespoons chopped garlic, divided

2 lemons, thinly sliced

Directions

Preheat oven to 450 degrees F (230 degrees C).

Mix chicken with paprika, half of the olive oil, half of the garlic, half of the salt, and half of the pepper together in a bowl until evenly coated. Toss potatoes with remaining olive oil, garlic, salt, and pepper in a separate bowl; add lemon slices and toss well.

Arrange chicken in a roasting pan and surround chicken with potatoes and lemon slices.

Bake in the preheated oven for 25 minutes; rotate and flip chicken and potatoes. Continue baking until chicken is no longer pink in the center and the potatoes are tender, 20 to 30 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).