



### **Garlic Confit “One Pot” Chicken**

*Chicken and potato dinner, flavored with fresh lime and lemon slices*

- 20 cloves garlic, peeled
- 1 lemon, very thinly sliced, seeded
- 1 large lime, thinly sliced
- 5 to 6 sprigs thyme
- 1/2 cup olive oil
- 1 (about 2-1/2 to 3 lb.) whole chicken, cut into 8 pieces skin on.  
bone in, trimmed of excess skin and fat
- Kosher salt; freshly ground black pepper
- 2 Tablespoons dark balsamic vinegar
- 2 teaspoons honey
- 4 medium sized golden potatoes, cut in half
- Garnish: Fresh young thyme sprigs or leaves as desired

1. Preheat oven to 325 degrees F.  
Combine garlic, lemon, lime, and thyme into a baking dish that is large enough to hold the chicken. Pour in olive oil; bake uncovered for 25 to 30 minutes, until garlic has softened. Set aside for 10 minutes to cool slightly.

2. increase the oven temperature to 375 degrees F.  
Generously season chicken with salt and pepper. Using your hands, rub Balsamic vinegar and honey over the chicken.
3. Using a wooden spoon, move the garlic mixture to the sides of the baking dish to create a space in the center. Add the chicken to the center of the dish; spoon the garlic mixture on top of the chicken.
4. Cover dish with aluminum foil. Bake for 20 minutes. Place potato halves into chicken drippings. Recover; return to oven; bake for another 20 minutes. Uncover the dish; spoon drippings over the chicken and potatoes; bake uncovered for 20 minutes or until the chicken is cooked through and browned. Discard thyme sprigs and serve. Garnish with fresh young thyme sprigs or leaves. Yield: Serves 4 to 6

**Cook's Note:** I added some lime slices and golden potatoes to the recipe for a one-pot meal.

**Recipe Inspired by:** Kim Kushner, *The Modern Table*.

**About the Recipe:** The moist chicken is flavored generously with garlic confit, lime, and lemon flavors, and served with golden baked potatoes. It's a one-pot meal that requires only a fresh garden salad as a side. To save time, the garlic confit can be prepared ahead of time and stored covered with oil in a glass jar. Store in the refrigerator and bring to room temperature before using in the recipe.