

Orange-Rosemary Roast Chicken

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Ingredients

2 medium navel oranges, divided
1 ½ pounds baby Yukon Gold potatoes, cut into ¾-inch-thick wedges
⅓ cup loosely packed fresh rosemary leaves, divided
¼ cup olive oil, divided
2 ¼ teaspoons kosher salt, divided
½ teaspoon black pepper, divided
6 (6- to 7-oz.) bone-in, skin-on chicken thighs
1 tablespoon white balsamic vinegar
¼ teaspoon honey
½ cup mixed Kalamata and Castelvetrano olives, pitted and cut into pieces
⅓ cup thinly sliced scallions
1 ounce Parmigiano-Reggiano cheese, shaved (about ½ cup)

Directions

1. Place a large rimmed baking sheet in oven; preheat oven to 425°F. (Do not remove baking sheet while oven preheats.) Thinly slice 1 ½ of the oranges; place in a large bowl. Squeeze juice from remaining orange half into a small bowl to equal 2 tablespoons; set aside. Add potato wedges and ¼ cup of the rosemary leaves to orange slices; stir to combine. Add 1 tablespoon of the oil, ¾ teaspoon of the salt, and ¼ teaspoon of the pepper; toss to coat. Scatter potato mixture evenly over preheated pan; bake until starting to brown, about 15 minutes.
2. Meanwhile, season chicken evenly with 1 teaspoon of the salt and remaining ¼ teaspoon pepper. Heat 2 tablespoons of the oil in a large cast-iron skillet over medium-high. Add chicken, skin side down; cook until deep golden brown, 5 to 7 minutes. Turn chicken; continue cooking until golden brown on both sides, about 4 more minutes. Transfer to baking sheet with potato mixture; return to oven. Bake at 425°F until potatoes are browned and tender and a meat thermometer inserted into thickest part of chicken thighs registers 165°F, 12 to 15 more minutes.
3. While chicken and potatoes finish baking, whisk together vinegar, honey, 2 tablespoons orange juice, and remaining ½ teaspoon salt and 1 tablespoon oil in a small bowl; set aside. Remove baking sheet from oven; scatter olives, scallions, and shaved cheese over chicken and potatoes. Drizzle with juice mixture; sprinkle with remaining rosemary.