



SUPER SIMPLE LEMONY ROAST CHICKEN

Ingredients

- ½ loaf stale challah, torn into pieces
(for Passover use 2 lbs. baby red potatoes cut in half)
- 4 shallots, quartered
- 2 lemons, quartered
- 6 cloves garlic, each cut in half
- ¼ cup olive oil
- 1 chicken, cut in 1/8's
- Kosher salt and pepper to taste
- ¼ cup parsley, chopped

Directions

Preheat oven to 400 degrees.

On a baking sheet, toss bread, shallots, lemons, and garlic. Place chicken pieces on top. Drizzle everything with olive oil and generously sprinkle with salt, pepper and paprika.

Roast in oven for 50 minutes. Serve warm with pan juices and lemons squeezed on top.

Gourmet Kosher Cooking



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