

### ***CITRUS AND HERBS ROASTED CHICKEN THIGHS***

*(from the Bewitching Kitchen)*

8 chicken thighs, bone-in, skin-on  
1/4 cup olive oil  
1 tablespoon sugar  
2 whole lemons, one juiced and one sliced  
2 whole oranges, one juiced and one sliced  
1 tablespoon Herbes de Provence  
1/2 teaspoon paprika  
1/2 teaspoon Aleppo pepper  
1 to 2 tsp salt  
fingerling potatoes, cut in half

In a small bowl, make the marinade by whisking the oil with sugar, juice of lemon and orange, herbs, and 1 tsp of salt. Place the chicken thighs in a large bag or shallow dish, and pour the marinade all over. Leave it in the fridge for several hours.

Heat oven to 350F. Place chicken pieces in a large baking dish, skin side down. Pour the whole marinade over the pieces. Season the chicken with the remaining teaspoon of salt. Add pieces of fingerling potatoes all around the chicken, and the thin slices of orange and lemon all over them.

Bake covered with aluminum foil for about 1 hour. Remove foil, flip the pieces and increase the temperature to 425F. Roast for another 20 minutes or until the skin is golden brown. If desired, run it under the broiler for a couple of minutes, I did not have to do that.