



Lemon Chicken with Golden Potatoes and Grilled Artichokes

Gaggenau Appliance: Combi Microwave Oven

Heating Mode: Convection

Preparation: 15 minutes

Cooking Time: 35 minutes

Makes: 4 servings

Chicken pieces roasted together with small golden potatoes and combined with grilled artichokes and sun-dried tomatoes makes an elegant flavorful one-dish meal.

- 1 lemon, cut into ½" (1 cm) thick slices
- 1 bone-in chicken breast
- 3 bone-in chicken thighs or an assortment of your preferred chicken pieces
- 1 tbsp mixed Italian seasoning
- 1 ½ lbs (750 g) small golden potatoes cut into ½" coins (1 cm)
- 1 12 oz (375 g) jar grilled artichoke quarters
- 1 tbsp chopped oil-packed sun-dried tomatoes
- 1 tbsp chopped fresh Italian parsley

To heat the oven use the left control knob and select the Convection mode, use the right control knob to select the temperature, 375°F and touch Play.

Place the lemon slices on one side of the tray, season the chicken pieces with the Italian seasoning and salt and pepper. Brush or spray the chicken pieces with a little olive oil and arrange the chicken on the lemon slices.

Toss the potatoes with a light coating of olive oil, add salt to taste and place the potatoes next to the chicken.

Place the tray in the oven on rack position 2 counting up from the bottom, touch Play and cook for 25 minutes. After 25 minutes, fold the artichokes, sun-dried tomatoes and parsley into the potatoes, touch Play and cook for another 10 - 12 minutes.