

## Lemon-Dill Potatoes with Chicken Thighs

*Seasoned chicken thighs start off savory and finish sweet with a drizzle of honey. Use hot honey for a little kick.*

**Start to Finish:** 40 minutes

**Serves:** 4

### Ingredients

1½ lb baby new potatoes, halved  
4 (7–8 oz) bone-in, skin-on chicken thighs, trimmed and patted dry  
1 medium lemon, zested and halved  
1 Tbsp honey  
1 Tbsp chopped fresh dill  
2½ Tbsp olive oil, divided  
1 tsp kosher salt, divided  
½ tsp ground black pepper, divided

### Directions

1. **Preheat oven** to 450°F. Line a large baking pan with foil. Add potatoes and toss with 2½ tsp olive oil. Spread in an even layer, cut sides down, and sprinkle with ¼ tsp salt and ¼ tsp ground black pepper.
2. **Place chicken thighs**, skin sides up, in each corner of the baking pan. Rub chicken skin with 1 tsp olive oil, then sprinkle evenly with ½ tsp salt and ¼ tsp black pepper. Place lemon halves, cut sides down, on the baking pan. Roast until chicken skin is browned and an instant-read thermometer inserted into thickest parts registers 170°F, 30 to 35 minutes.
3. **Remove baking pan** from oven. Drizzle chicken with honey. Toss potatoes on baking pan with lemon zest, dill, pan drippings, and ¼ tsp salt until potatoes are coated. Divide chicken and potatoes among plates. Squeeze roasted lemons over chicken and potatoes.

**Makes:** 4 servings

**Per Serving:** 425 calories, 16 g fat (4 g sat fat), 158 mg chol, 431 mg sodium, 32 g carb, 5 g fiber, 7 g sugars, 41 g protein