

**INGREDIENTS:**

4 large chicken legs  
1 kilo small new potatoes,  
washed and halved  
1 large onion  
3 six-inch branches of rosemary  
20 sprigs of thyme  
1 lemon, cut into fine slices  
1 tablespoon honey  
1 small bunch oregano  
4 tablespoons olive oil  
Sea salt & freshly-ground black  
pepper

**TIME:** 2 hours**SERVING:** 4 people

Heat the oven to 180C gas mark 4. Peel and chop the onion and sweat with the leaves from one of the rosemary branches in half of the olive oil in a large casserole. Once translucent top with the chicken legs, add the thyme, lemon slices, honey and remaining olive oil and season well. Line a baking sheet with parchment and lay the potatoes on it, cut sides down. Drizzle with olive oil, season well and add the leaves from the remaining rosemary and the oregano. Place the casserole and the baking sheet in the oven and cook for an hour and three-quarters, basting the chicken regularly with the cooking juices.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**