

BALSAMIC CHICKEN WITH RED ONIONS AND POTATOES

An easy chicken dish that is bound to impress your family and friends! Shared by Georgette's sister-in-law Nan Rabinow from All Recipes.

PREP: 25 mins

COOK: 30 mins

SERVINGS: 2

INGREDIENTS:

2 Tbsp. olive oil, divided, or more to taste
3 red potatoes, sliced ¼ - inch thick
¼ C. minced fresh parsley
3 cloves garlic, minced
2 whole split chicken breasts with skin
kosher salt and ground black pepper to taste
1 large red onion, cut into wedges
3 Tbsp. balsamic vinegar

DIRECTIONS:

Preheat oven to 375 degrees F (190 degrees C).

Pour 1 Tbsp. oil into a baking dish.

Arrange potato slices in the bottom of the dish.

Mix parsley and garlic together in a small bowl.

Season underside of the chicken breasts with salt and pepper. Loosen skin and push parsley and garlic mixture underneath. Place chicken on top of potatoes in the dish. Arrange onion wedges around chicken. Drizzle remaining 1 Tbsp. olive oil and balsamic vinegar over chicken.

Bake in the preheated oven, basting occasionally with juices, until an instant-read thermometer inserted into the center reads 165 degrees F (74 degrees C), about 30 minutes.

