



Spanish Chicken

Cook Time: 45 Minutes

A natural whole chicken from [The Yellow Farm House](#), pan seared and cooked with organic potatoes, carrots, tomatoes, spices and olives.

Ingredients are subject to
availability

Spanish Chicken

Ingredients:

chicken leg quarters

onion

1 sweet potato

1 white potato

tomatoes

basil

Spanish spices

olives

Instructions:

1. Heat oven to 450°F.
2. Season chicken with salt and pepper. Heat a lightly oiled cast iron skillet (or similar oven safe pan) over high heat. Place the chicken sections skin-side down into the skillet; cook 5 minutes or until the skin is golden brown and crisp. Flip chicken and sear an additional minute. Remove from the pan.
3. Cut the onion, potatoes and tomatoes into sections. Add the sliced onion, potatoes, tomatoes, half of the basil and Spanish spices to the pan and cook in the chicken drippings, add more oil if seems too dry. Cook until just softened, about 2 minutes. Return the chicken to the pan, skin-side up. Add olives and juice, and place the skillet into the oven. Bake 30 minutes, or until chicken is cooked through (165F in center).
4. Sprinkle over remaining basil, and taste for seasoning. Serve, dividing among plates. Enjoy!