



ROAST CHICKEN WITH POTATOES

2 tablespoons butter or olive oil
1 to 1 1/4 pound potatoes
1 teaspoon salt
1 teaspoon pepper
2 cups reduced-sodium chicken broth
1 teaspoon dry rubbed sage
1 teaspoon ginger
4 bone-in chicken pieces (thighs or breast halves), or enough to feed 4 people

Heat oven or covered grill to 450 degrees.

Rub a 9-by-13-inch or similar-sized casserole with 1 tablespoon butter or oil. Slice potatoes 1/2-inch thick or less, and layer the slices in the pan. Season with 1/2 teaspoon each salt and pepper. Heat chicken broth in microwave or on the stove until it boils. Pour over potatoes, and place the pan in the oven or on the grill. Bake a total of 10 minutes.

In a small dish, combine sage and ginger with 1/2 teaspoon each salt and pepper, and stir to blend evenly. If necessary, cut chicken into pieces to serve four people. Brush chicken with 1 tablespoon melted butter or oil, and sprinkle with seasoning mix. When the potatoes have baked 10 minutes, remove them from the oven and place chicken pieces on top. Put the pan back in the oven and reduce heat to 400 degrees. Bake 40 minutes, or until chicken and potatoes are cooked through (thighs may take longer than breast pieces). The potatoes may not have absorbed all the broth, but should have thickened it somewhat. Spoon it over the chicken. Serve with farmer's market vegetables, such as sliced tomatoes or green. Serves four.

Adapted from a recipe by Sarah Fritschner