

Lemon Rosemary Chicken

Boneless or bone in chicken breast
Fresh rosemary (leaves off stem)
Garlic (4-5 cloves coarsely chopped)
Lemon and zest from 1 lemon zest
Olive oil

In baking dish drizzle bottom to cover with olive oil.

- Add rosemary leaves, chopped garlic and lemon zest.
- Add in boneless breasts cut into large chunks or bone in chicken pieces and toss around to coat with oil, rosemary and garlic.

Bake at 350 degrees for 45 minutes. (30 minutes for boneless breasts)

Approx 5 mins before the chicken is cooked add fresh squeeze lemon juice to the pan. If it appears that you do not have a good amount of natural juices, add a $\frac{1}{2}$ cup of water/white wine.

Place cooked chicken pieces on serving platter and pour pan drippings over top-garnish with lemon slices.

SERVE WITH CRUSTY BREAD FOR DUNKING.

Oven Roasted Potato Stacks

Russet or Idaho Potatoes (skin on)
Kosher salt
Fresh grated black pepper
Extra Virgin Olive Oil
Fontina cheese (grated)
Chopped scallions

Slice potatoes into round pieces, approx 1/2" thick and put them into a plastic baggie. Sprinkle sliced potatoes with salt, pepper and olive oil. Toss potatoes in bag to coat. Lay the slices on a baking sheet, bake until golden and tender.

Take potatoes out of oven and let them cool for about 3-5 minutes. In the meantime, chop 3-4 scallions and grate fontina cheese.

To make stacks, place 1 potato slice on the bottom of a clean serving/baking dish. On top of that slice, sprinkle some fontina cheese and chopped scallions. Stack another potato and repeat the process until you have a stack of 3 potatoes for each "stack". The top should have a small sprinkle of cheese and scallion to give it a finished look. Make as many stacks as necessary.

Return the dish to the oven for approx 5 minutes until the cheese is melted.
Serve.

Garlic Green Beans

Fresh green beans (washed and ends snapped)

2-3 cloves of garlic (finely chopped)

Extra Virgin olive oil

Salt

Pepper

Coat bottom of sauté pan with oil, salt and pepper to taste. Heat pan and add green beans. Toss green beans to coat with the oil and garlic pieces. Toss beans over medium heat until they are tender and have a slight sautéed appearance. (approx 15 minutes) Serve.