

## Roasted Chicken with Potatoes and Tomatoes

1 pound of chicken, bone-in, with skin  
Ground black pepper, to taste  
Salt or Mrs. Dash, to taste  
2 large potatoes, any kind  
1/2 tablespoon butter  
1/2 tablespoon olive oil  
1/2 cup chicken broth, (or wine)  
1 or 2 cans/jars tomatoes, with liquid, diced  
2 or 3 cloves of garlic, smashed  
Fresh or dried herbs, to taste

Preheat oven to 400 degrees. Season the chicken with pepper and Mrs. Dash (any flavor) or salt to taste. If your chicken parts are big, feel free to cut in half (which we did.) Cut the potatoes (skin on is fine) into 2-inch chunks. In a dutch oven, add the butter and oil over medium-high heat. Once hot, add the chicken and sear on both sides for 2 or 3 minutes a side until browned. Remove from pot and set aside to drain. Add chicken broth (or wine, we didn't have any) to deglaze the pot, stirring up crispy bits. Add the tomatoes, potatoes, garlic, herbs of your choosing (I added some fresh Thai basil and crushed dried oregano) to taste, then bring to a simmer.

Once simmering, add the chicken pieces back in on top, cover with an oven-proof lid, and put in oven. Cook for 1/2 hour, then remove lid and continue to cook in oven until chicken is done, about 15 to 20 more minutes depending on size of meat. Remove the chicken and potatoes to a large bowl or plate with a slotted spoon, then put the dutch oven on the stove on medium-high and cook tomato mixture down until thickened, about 5 minutes. Pour sauce over chicken and serve with hot warmed bread (or not, HA!) and a vegetable of choice.