

Slow-Roasted Whole Chicken Legs with Garlic and Potatoes

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Prep Time

5 mins

Cook Time

1 hr 30 mins

Sprinkled with sea salt and bathed in olive oil, these slow-roasted whole chicken legs cook up beautifully. After 90 minutes in the oven, the skin is golden and crisp, while the chicken is tender enough to fall off the bone. Recipe adapted from *Bon Appetit*.

Recipe Type: Dinner

Keyword: roasted whole chicken legs

Makes: 4 servings

Author: Elizabeth Stark, adapted from Bon Appetit

Ingredients

- 4 Farmer Focus whole chicken legs (with thigh and drumstick attached)
- Sea salt
- Pepper
- 10 ounces small Yukon gold potatoes, halved
- 2 - 4 heads garlic, root end sliced off
- 4 - 6 dried De Arbol chilies
- 1 lemon, cut into 1/4-inch thick slices
- 4 bay leaves
- 1/2 cup extra virgin olive oil

Instructions

1. The night before or at least 30 minutes ahead of time, pat chicken legs dry with paper towels and sprinkle both sides generously with sea salt and pepper. Set in a 9 x 13-inch baking dish. If prepping a night or more than 30 minutes ahead, set in the fridge. Otherwise, set chicken on the counter to come to room temperature.
2. Preheat oven to 325 degrees F.
3. Tuck potatoes, garlic (it's ok if the heads break up; just be sure to place garlic cut side down), chilies, and lemon slices around the chicken. Slowly pour olive oil over the chicken, making sure that the chicken and potatoes are nicely coated.
4. Roasted chicken 80 - 90 minutes. At the 80 minute mark, check chicken – when done, the skin should be a rich golden hue and the chicken should be starting to pull off the bone.
5. Rest chicken 10 minutes, then serve with garlic and potatoes. Just before serving, spoon olive oil over chicken.
6. The olive oil used to roast the chicken can be strained and saved in the fridge.