Chicken Vesuvio

8 bone in chicken thighs

1 1/2 teaspoon salt

​1/2 teaspoon pepper

1 1/2 pounds Yukon Gold potatoes, 2-3 inches in diameter

2 Tablespoons oil

14 garlic cloves, 2 minced and 12 halved

1 Tablespoon lemon juice

1 1/2 teaspoons oregano

1/2 teaspoon thyme

1 1/2 cups dry white wine

2 Tablespoons fresh parsley

Pat chicken dry with paper towels Season with salt and pepper.

Toss potatoes with 1 T. oil and 1 t. salt.

Combine minced garlic and lemon juice.

Heat 1 T. oil in 12x16" roasting pan.

Place chicken, skin side down in single layer in pan and cook until browned.

Place potatoes, cut side down, around chicken in pan.

Sprinkle with oregano and thyme.

Cook 8-12 minutes until browned.

Add halved garlic and pour wine into pan but not over chicken or potatoes.

Transfer pan to 450 oven and roast 15-20 minutes until chicken registers 185-190.

Transfer chicken and potatoes to platter.

Transfer garlic cloves to a cutting board. Smash to a paste with side of knife.

Whisk garlic paste into sauce left in pan.

Cook over stove 3-4 minutes until thickened and coats back of spoon.

Remove from heat. Whisk in lemon juice and parsley.

Pour sauce around chicken and potatoes.

Sprinkle with additional parsley and serve.