

Greek Chicken & Potatoes

Submitted by: Misty McCurley, Clinical Liaison

Ingredients

4 skinless, bone in chicken breasts

1 lb baby potatoes, sliced thick

Marinade:

2 T lemon zest ¼ c olive oil

½ c lemon juice 4 t oregano

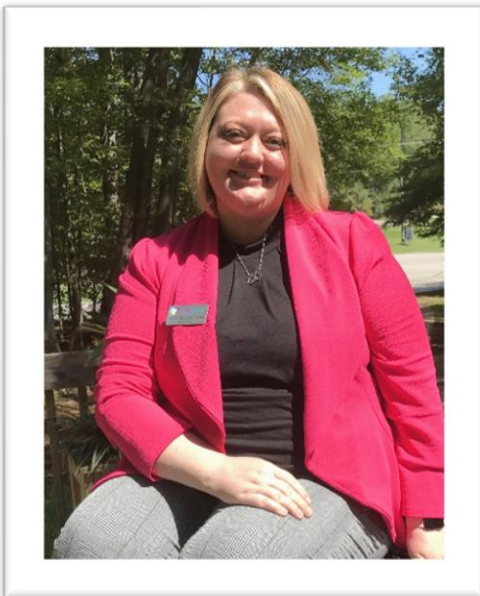
8 garlic cloves, crushed Salt and pepper to taste



Mix ingredients for the marinade. Use half to marinate the chicken all day. use the other half of the marinade to coat the sliced potatoes.

Bake at 400 for 1 hour.

This is really good served with sauteed onions, tomatoes, and feta cheese.



Misty is a native of South Carolina and has always lived in the Upstate. She knew at an early age she wanted to be like her grandmother and serve others, so she became an LPN over a decade ago.

In addition to working in hospice & home health, Misty has experience helping senior citizens in both hospital and assisted living settings. She also spent several years working admissions in a clinical rehab facility, so she understands the difficulties families face when an elderly family member needs to make important decisions about their care. She also knows the intricacies of timely & safe discharges post- rehab and is always willing to go the extra mile for our referral sources & families.