

Ingredients

chicken legs
two lemons
2 cloves of garlic
oregano
3 sp olive oil
salt
pepper
1 onion
2 dl chicken stock
2 sp tomato paste

Method

clean lemons and grate zest off, cut them and express juice, crush garlic and add mix all together, add oregano, and 1sp oil, salt and pepper, spread mix over chicken, cook at 225 deg C for 25 minutes, chop onion, cook with last 2sp oil, add stock and tomato paste, boil for a bit, when chicken done pour onion mix over it, return to oven for another 10 mins and serve with potatoes