

# F?r?nda Portakall? Tavuk

F?r?nda Portakall? Tavuk - Juicy oven-baked chicken with orange, potatoes and yogurt marinade. Easy 30-min prep, perfect family dinner recipe.

30 min

HAZIRLIK

50 min

PI?IRME

1h 20min

TOPLAM

4

PORSIYON

Medium

ZORLUK

F?r?nda Portakall? Tavuk

## Malzemeler

- 1 orange
- 2 tbsp plain yogurt
- 2 potato
- 2 tbsp olive oil
- 1 tsp salt
- 4 chicken thigh

## Yap?l???

- Prepare the Chicken**

Rinse the chicken pieces under cold water and pat completely dry with paper towels. Place in a large bowl.
- Add 2 tablespoons yogurt, 2 tablespoons olive oil, and 1 teaspoon salt to the chicken. Mix thoroughly with your hands to coat all pieces evenly with the marinade.
- Cover and let marinate for 30 minutes at room temperature, or refrigerate for up to 24 hours for deeper flavor.
- Prepare for Baking**

Preheat your oven to 180°C (350°F). Wash and peel the potatoes, then cut into 1-inch chunks.
- Arrange the marinated chicken pieces in a single layer in a baking dish. Scatter the potato chunks around and between the chicken pieces.
- Add Orange Juice and Season**

Pour the juice from 2 oranges evenly over the chicken and potatoes. Season everything with a pinch of salt and pepper.
- Bake**

Bake for 45-50 minutes, until the chicken is golden brown and registers 74°C (165°F) on a meat thermometer, and the potatoes are tender when pierced with a fork.
- Let rest for 5 minutes before serving to allow juices to redistribute.

## ?puçlar?

Marinate the chicken for at least 2 hours or overnight in the refrigerator for maximum flavor and tenderness. The yogurt's enzymes need time to work their magic on the meat.

Don't skip patting the chicken dry before marinating. Removing excess moisture helps the marinade adhere better and promotes better browning in the oven.

Cut potatoes into uniform pieces to ensure even cooking. Aim for 1-inch chunks that will be tender when the chicken is done.

Use fresh orange juice rather than bottled for the best flavor. Roll the orange on the counter before juicing to extract maximum juice.

Check the chicken's internal temperature with a meat thermometer - it should reach 165°F in the thickest part of the thigh for food safety.

Let the chicken rest for 5-10 minutes after removing from the oven to allow juices to redistribute throughout the meat.

If the chicken is browning too quickly, tent it with aluminum foil and continue cooking until done.

Save the pan juices to drizzle over the finished dish or serve alongside as a natural gravy.