

## Roast Lemon Chicken with Chanterelles

<http://userealbutter.com/2015/10/05/roast-lemon-chicken-chanterelles-recipe/>

1 tbsp sea salt  
2 tsps black pepper, freshly ground  
2 lemons, grated zest of  
4 tsps olive oil  
6 whole chicken legs (drum and thigh)  
1/4 cup bacon, diced  
1/2 – 1 lb. fresh chanterelle mushrooms, cut in half if large  
4 medium potatoes, 1-inch dice (I used yukon golds)  
4 carrots, 1/2-inch dice  
1 medium onion, cut into 1/2-inch wedges  
2 cloves garlic, minced  
1 tbsp fresh thyme, chopped  
1 tbsp fresh parsley, chopped

Preheat oven to 375°F. Mix the salt, pepper, lemon zest, and 2 tablespoons of olive oil together. Rub the chicken skins on top and under the skins with the lemon zest rub. Place the chicken legs in a large roasting pan in a single layer. In a medium saucepan or a sauté pan, brown the bacon until cooked. Remove the bacon from the pan and set aside. Heat the bacon grease in the same pan over medium high heat. Sauté the chanterelles in the bacon grease until cooked. Remove from heat. Toss the bacon, mushrooms, potatoes, carrots, onions, garlic, thyme, parsley, and 2 tablespoons of olive oil together in a large bowl. Pour the mixture into the roasting pan with the chicken, arranging the vegetables into as much of a single layer as possible. Roast for 75 minutes. Stir the vegetables around every 15 minutes or so. Serves 6.