

- Easy No Sweat Recipe -

# Smoky and the Bear Honey Chicken & Roast Potatoes

*A meal made in one pan? You bet!*

Serves 4 people

4 whole chicken legs (thigh and drumstick), skin on

Olive oil, for drizzling

**Flaming Toque Smoky Blend & Rub**

4 large potatoes, skin on, and scrubbed clean

Honey, for drizzling

1. Preheat oven to 375°F. Line a rimmed cookie sheet with parchment paper (a cookie sheet rather than a high sided pan works best to roast the chicken and cook the potatoes fully).

2. Trim the chicken legs and divide into thighs and drumsticks by cutting through at the joint.

3. Rub the chicken all over with the oil. Shake a liberal amount of **Flaming Toque** on both sides of the chicken. Cut the potatoes into quarters. Toss in oil and sprinkle with salt\*.

4. Transfer the chicken and the potatoes to the cookie sheet. Bake uncovered for 45-50 minutes, tossing the potatoes once or twice, until the chicken is cooked and the potatoes are tender. Drizzle the chicken with honey and serve immediately.

\* In place of salt, toss the oiled potatoes with our **Rusty Sled Use-it-with-Everything Blend**.



## Kitchen Hero Tip!



For a change of pace, try swapping the Flaming Toque Smoky Blend for some of our other amazing spice blends, like Rusty Sled Use-it-with-Everything Blend, Moose of Mumbai Hot Indian Seasoning or Jamaican Bobsled Jerk Seasoning

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