**Lemon Greek Chicken on Potatoes & Vegetables**

2 teaspoons lemon zest 3 medium potatoes

½ cup lemon juice 2 peppers, red or orange, 1 inch pcs.

¼ cup oil of your choice 2 medium red onions

6 large garlic cloves, pressed 12 oz. fresh mushrooms

2 teaspoons of oregano 5 chicken breast halves

3-4 teaspoons of Greek spice

1 teaspoon salt

½ teaspoon ground black pepper

\*\*You can use this as a marinade for your chicken breasts, without making the vegetables, for example to enjoy greek chicken burgers!!

Preheat oven to 400 F. Combine lemon zest, juice, oil, garlic, and spices. Cut potatoes and onion into wedges and place into a 9 X 13 pan or roaster. Add the cut peppers, and mushrooms and about half of the lemon juice mixture, mixing to coat. Place chicken on top of vegetables and using a pastry brush coat chicken with the remaining lemon mixture. Brush chicken and vegetables with the pan juices a few times while it’s cooking. Bake 1 hour or until chicken is no longer pink in center.