

## Raciones para 4

2  
Chicken leg quarters

1  
Garlic clove

1 teaspoon  
Mix of spices/peppers

4 tablespoons  
Extra virgin olive oil

1  
Lemon juice

Salt

Fresh rosemary

500 g  
Potatoes

3  
Garlic cloves

Fresh parsley (chopped)

3 tablespoons  
Extra virgin olive oil

Salt flakes

1 In a bowl, mix the spices, salt, oil and lemon juice, and stir until incorporated. Using the hands, massage all the legs of chicken with the mixture so it is distributed evenly.

2 Place the chicken in the SteamBox tray and sprinkle with the remaining of the mixture. Add a sprig of rosemary to give some aroma.

3 Wash the potatoes well to remove any dirt.

4 In a bowl, mix the chopped parsley and finely chopped garlic. Add a pinch of salt and olive oil.

5 Add this mix to the potatoes and place it in the tray.

6 Fill the base of the SteamBox tray with water and place both racks with chicken and potatoes. Close the SteamBox with the lid.

7 Place it in the oven for 40-50 minutes (the oven must be preheated). If we want to give a chrispy and golden touch to our dish, remove the lid and let it grill for a few minutes.

8 Serve and enjoy a delicious dish. If you like to, by steam cooking you can reduce the amount of oil to make it and keeping the aroma and flavor of food.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/pollo-asado-al-horno-con-patatas-al-vapor/>

