

Raciones para 4

2
Chicken leg quarters

1
Garlic clove

1 teaspoon
Mix of spices/peppers

4 tablespoons
Extra virgen olive oil

1
Lemon juice

Salt

Fresh rosemary

500 g
Potatoes

3
Garlic cloves

Fresh parsley (chopped)

3 tablespoons
Extra virgen 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 crispy 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

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

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