

Home-Style Chicken and Corn

Dinner's in the Dutch oven, and it's full of favorites like chicken legs, corn and potatoes.

Prep Time:20 min

Start to Finish:40 min

Makes:4 servings



4 Ratings

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- 1 tablespoon butter or margarine
- 8 chicken legs (about 2 lb)
- 1 large onion, sliced
- 1 teaspoon seasoned salt
- 1/4teaspoon pepper
- 1/3cup water
- 8 half-ears Green Giant® Nibblers® frozen corn-on-the-cob (from 12-count package)
- 1 bag (20 oz) refrigerated cooked new potato wedges
- Chopped fresh parsley, if desired

In 4-quart nonstick Dutch oven, melt butter over high heat. Cook chicken, onion, 1/2 teaspoon of the seasoned salt and the pepper in butter 10 to 15 minutes, turning chicken 1 occasionally, until chicken is light golden brown. Stir onions to side of Dutch oven if they start to burn.

Reduce heat to medium-high. Add water, corn and potatoes to Dutch oven; sprinkle 2.remaining 1/2 teaspoon seasoned salt evenly over top. Cover; cook 15 to 20 minutes or until juice of chicken is clear when thickest part is cut to bone (180°F).

Remove chicken and corn to serving platter, using tongs. Gently stir potatoes with 3 onions and pan juices; spoon onto serving platter. Sprinkle with parsley.

High Altitude (3500-6500 ft): In step 2, cover and cook 20 to 25 minutes.

Nutrition Information

1 Serving: Calories 520 (Calories from Fat 180); Total Fat 20g (Saturated Fat 6g, Trans Fat 0g); Cholesterol 110mg; Sodium 630mg; Total Carbohydrate 50g (Dietary Fiber 9g, Sugars 9g); Protein 37g **Percent Daily Value*:** Vitamin A 10%; Vitamin C 10%; Calcium 2%; Iron 15% **Exchanges:** 2 1/2 Starch; 1 Other Carbohydrate; 0 Vegetable; 4 Lean Meat; 1 Fat **Carbohydrate Choices:** 3

*Percent Daily Values are based on a 2,000 calorie diet.