Mediterranean Chicken Sheet Pan Dinner

Jacob · 28/09/2024



Prep Time

55 mins

Dificult

Medium

Servings

4

Description

Bold flavors and colors combine on one sheet pan for a simple yet impressive dinner Bonus is the minimal cleanup

Ingredients

— - ¼ cup extra-virgin olive oil - lemon

— juiced - 2 tablespoons balsamic vinegar - 1 teaspoon dried tarragon - 1 teaspoon dried oregano - 1 teaspoon paprika - 1 teaspoon salt - ½ teaspoon black pepper - 4 chicken thighs with skin - 1 small red onion

— sliced into petals - 8 mini bell peppers

— halved lengthwise and seeded - 1 pound baby potatoes

— halved - 1 lemon

— sliced - ¼ cup crumbled feta cheese - ¼ cup fresh parsley

— chopped - 8 pitted kalamata olives

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Line a large rimmed baking sheet with aluminum foil. Whisk olive oil
2. juice of 1 lemon
3. vinegar
4. tarragon
5. oregano
6. paprika
7. salt
8. and pepper together in a large bowl. Dotdash Meredith Food Studios Add chicken thighs
9. onion
10. baby bell peppers
11. and potatoes. Stir until everything is evenly coated. Dotdash Meredith Food Studios Transfer vegetable-chicken mixture to the prepared baking sheet and spread in an even layer. Scatter lemon slices over the vegetables
12. making sure to leave the chicken uncovered so that the skin will brown. Dotdash Meredith Food Studios Bake in preheated oven for about 40 minutes. Remove from oven and top with feta
13. parsley
14. and olives. Dotdash Meredith Food Studios Recipe Tip If you're not a fan of olives
15. try substituting capers or chopped artichoke hearts. Editor's Note: Please note differences in the recipe name
16. as well as the cook time when using the magazine version of this recipe.