

Stuffed Chicken Thighs with Roasted Potatoes and Carrots

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

Meaty chicken thighs with a cheesy savory filling and carrots and potatoes an easy onepan meal

Ingredients

- - cooking spray - 6 skinless
- boneless chicken thighs - salt and ground black pepper to taste - 1 egg - $\frac{3}{4}$ cup shredded mozzarella cheese
- divided - 1 small onion
- minced - 1 Roma tomato
- seeded and diced - 10 black olives
- pitted and minced - $\frac{1}{2}$ cup seasoned bread crumbs - 6 toothpicks - 1 pound red potatoes
- scrubbed and halved - 1 pound carrots
- peeled and cut into 3-inch pieces - olive oil
- or to taste

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line a rimmed baking sheet with aluminum foil; grease with cooking spray. Spread chicken thighs open on a flat work surface. Pound to an even thickness with the flat side of a meat mallet. Season with salt and pepper. Beat egg with a fork in large bowl. Stir in 1/2 cup mozzarella cheese
2. onion
3. tomato
4. and black olives. Mix in enough bread crumbs to bind the filling together. Put a spoonful of the filling in the center of each chicken thigh. Fold chicken over filling
5. tucking in any loose ends. Secure chicken thighs with toothpicks; arrange on the prepared baking sheet. Sprinkle remaining 1/4 cup mozzarella cheese over chicken thighs. Arrange potatoes and carrots around chicken thighs. Drizzle olive oil over vegetables; season with salt and pepper. Bake in the preheated oven until chicken juices run clear and vegetables are tender
6. 35 to 40 minutes. An instant-read thermometer inserted into the center of the chicken should read at least 165 degrees F (74 degrees C).