

Easy Sheet Pan Greek Chicken

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

This Greekinspired sheet pan chicken dinner with potatoes and peppers is perfect for busy weeknights Just toss ingredients together on a sheet pan then season bake and enjoy

Ingredients

- - 4 skinless
- boneless chicken breast halves - 1 ½ pounds yellow potatoes
- cubed - 2 medium red bell peppers
- seeded and chopped - ½ cup coarsely chopped red onion - 2 teaspoons minced garlic - 2 tablespoons olive oil - 2 medium lemons
- cut into wedges - 1 tablespoon dried oregano - freshly cracked salt and pepper to taste - ½ cup pitted Kalamata olives

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Toss chicken
2. potatoes
3. bell peppers
4. onion
5. oil
6. and garlic together in a large bowl until well combined. Transfer mixture to a large sheet pan and spread into a single layer. Squeeze lemon wedges over top
7. then place spent wedges onto the sheet pan. Sprinkle oregano over top
8. then season with salt and pepper. Add Kalamata olives. Bake in the preheated oven until potatoes are fork-tender and chicken breasts are no longer pink in the center and the juices run clear
9. about 25 minutes. An instant-read thermometer inserted into the center of chicken breasts should read at least 165 degrees F (74 degrees C).