

Greek Sheet Pan Chicken

Ingredients:

- ✓ 4 tbsp olive oil
- ✓ 2 lbs chicken breast
- ✓ 2 lemons
- ✓ 2 tbsp balsamic vinegar
- ✓ 2 tsp dried oregano
- ✓ 1 tbsp smoked paprika
- ✓ 1 red onion, finely chopped
- ✓ 1 yellow onion, sliced
- ✓ 3 tbsp minced garlic
- ✓ 1 lb potatoes, 1 inch chunks
- ✓ 2 red bell peppers, sliced
- ✓ Serving: ½ cup sundried tomatoes, 1/3 cup kalamata olives, 8 oz feta, Tzatziki



Total Time: 1 hour

Servings: 4

Directions:

1. In a medium bowl, combine 2 tablespoons olive oil, the chicken, lemon zest, lemon juice, balsamic vinegar, oregano, paprika, red onion, 2 tbsp garlic, and a large pinch of each salt, pepper, and red pepper flakes. Toss well to combine. Let sit 15-20 minutes.
2. On a rimmed baking sheet, toss the potatoes with 2 tablespoons olive oil. Season with salt and black pepper. Add the lemon halves. Roast for 20 minutes, or until tender.
3. Remove the potatoes from the oven and nestle the chicken around the potatoes. Arrange the bell peppers and onions around the chicken. Drizzle over 1 tablespoon olive oil, season with salt and pepper. Return the pan to the oven and roast for 20-25 minutes more.
4. Meanwhile, combine the sun-dried tomatoes and their oil, the olives, and feta for topping. Serve with tzatziki.