

# Smoky Bacon-Wrapped Chicken Thighs with Roasted Zucchini & Asparagus



40 minutes | 2 servings

## Find cookware

[baking dish](#)  
[baking sheet pan](#)  
[chef's knife](#)  
[citrus juicer \(optional\)](#)  
[colander](#)  
[cutting board](#)  
[measuring spoons](#)  
[mixing bowls](#)  
[oven mitts](#)

## Grab ingredients

1 small bunch	asparagus
5 slices	bacon
1 lb	chicken thighs, boneless skinless
½ small pkg	fresh mint
½ small bunch	green onions (scallions)
½	lemon
1 medium	zucchini squash
	black pepper
	chili powder
	cinnamon, ground
	extra virgin olive oil
	onion powder
	paprika
	salt

## Cook & enjoy

- 1 Preheat oven to 450°F.
- 2 In a small bowl, combine chili powder, paprika, onion powder, cinnamon, salt, and pepper.  
½ tsp chili powder  
½ tsp paprika  
½ tsp onion powder  
¼ tsp cinnamon  
¼ tsp salt  
¼ tsp black pepper
- 3 Pat the chicken dry with paper towel; sprinkle chicken with half of the spice blend. Wrap each thigh in 1-2 strips of bacon, place in a baking dish, and sprinkle with the remaining spice blend.  
1 lb chicken thighs, boneless skinless  
5 slices bacon
- 4 Place chicken in the oven and bake until chicken is golden brown and cooked through (internal temperature of chicken reaches 165°F), 20-25 minutes.
- 5 Meanwhile, wash and dry the fresh produce.  
1 medium zucchini squash  
1 small bunch asparagus  
½ small bunch green onions (scallions)  
½ small pkg fresh mint  
½ lemon
- 6 Trim off and discard the ends of the zucchini; medium dice the zucchini (cut into ½-inch cubes) and transfer to a medium bowl.
- 7 Snap or cut off and discard the woody ends of the asparagus; transfer to the medium bowl.
- 8 Trim off and discard the root ends of the green onions; cut the onions crosswise into ¼-inch pieces at an angle and transfer to the medium bowl.

- 9 Pick the mint leaves off the stems; discard the stems and mince the leaves. Save some of the mint for garnish and add the rest to the medium bowl.
- 10 Juice the lemon and add the juice to the medium bowl.
- 11 Drizzle the vegetables with olive oil and season with salt and pepper; toss to coat, then arrange in a single layer on a baking sheet and place in the oven. Cook until vegetables are fork tender, 12-15 minutes.  
1 tbsp extra virgin olive oil  
½ tsp salt  
¼ tsp black pepper
- 12 Remove both pans from oven. Change oven setting to broil and position rack near the top. Return chicken pan to oven and broil until bacon crisps, 2-3 minutes.
- 13 To serve, divide the chicken and vegetables between plates and garnish with fresh mint. Enjoy!