#### **RECIPE | TOMATOES**

# SHEET PAN CHICKEN WITH TOMATOES & VEGGIES

### pure flavor

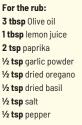
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## SHEET PAN CHICKEN WITH TOMATOES & VEGGIES *solution*

Recipe created by Yasmin Benhan



1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes
8 chicken thighs, boneless & skinless
1 large carrot
1 small red onion
2 cups baby potatoes
2 tbsp olive oil
Salt & pepper to taste
Fresh parsley, chopped, for garnish



5

6

7



55 min

15 min 40 min





Preheat oven to 400°F.

- Whisk together the rub ingredients.
- Pat the chicken dry and add to a bowl with the rub and set aside.
- Cut the baby potatoes into quarters and thinly slice the onion & carrot.

On a large baking sheet, add the vegetables, toss with olive oil and season with salt and pepper. Then add the chicken thighs amongst the vegetables.

Cook for 40 minutes until the chicken is cooked through and the potatoes are tender.

Garnish with fresh parsley and enjoy with rice or naan bread.

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4

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GREDIENT