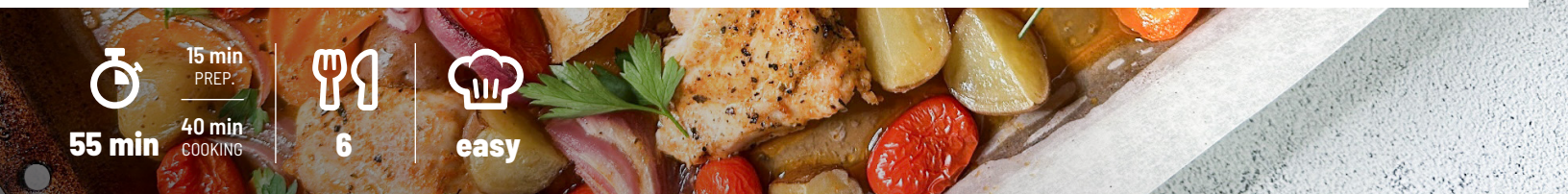




RECIPE | TOMATOES

# SHEET PAN CHICKEN WITH TOMATOES & VEGGIES



15 min  
PREP



6



easy

55 min

40 min  
COOKING

## INGREDIENTS

Recipe created by Yasmin Benhan

### For the entrée:

- 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

### For the rub:

- 3 tbsp Olive oil
- 1 tbsp lemon juice
- 2 tsp paprika
- ½ tsp garlic powder
- ½ tsp dried oregano
- ½ tsp dried basil
- ½ tsp salt
- ½ tsp pepper



## DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 Whisk together the rub ingredients.
- 3 Pat the chicken dry and add to a bowl with the rub and set aside.
- 4 Cut the baby potatoes into quarters and thinly slice the onion & carrot.
- 5 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.
- 6 Cook for 40 minutes until the chicken is cooked through and the potatoes are tender.
- 7 Garnish with fresh parsley and enjoy with rice or naan bread.

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