

Sheet-pan Greek chicken with vegetables

For a complete and easy meal, combine the chicken with vegetables and roast them together on a single baking sheet.

Ingredients

- 1 1/2 lbs bone-in, skin-on chicken thighs
- 1 lb Yukon Gold or red potatoes, cut into 1/2-inch wedges
- 1 medium red onion, sliced into wedges
- 2 cups cherry or grape tomatoes
- 4 tbsp olive oil, divided
- 1/4 cup lemon juice
- 2 cloves garlic, minced
- 2 tsp dried oregano
- 1 tsp paprika
- 1 tsp kosher salt
- 1/2 tsp black pepper
- 1/2 cup crumbled feta cheese (optional)
- Kalamata olives (optional)

Instructions

1. **Preheat and prep:** Preheat the oven to 425°F. In a large bowl, whisk together 2 tablespoons of olive oil, the lemon juice, garlic, oregano, paprika, salt, and pepper.
2. **Marinate the chicken:** Add the chicken thighs to the bowl and coat them evenly with the marinade. Loosen the skin to get some marinade underneath for extra flavor.
3. **Combine and roast:** On a large, rimmed baking sheet, toss the potatoes, red onion, and tomatoes with the remaining 2 tablespoons of olive oil. Season with a pinch of salt and pepper. Arrange the vegetables in an even layer.
4. **Add chicken and bake:** Nestle the marinated chicken thighs among the vegetables, skin-side up. Roast for 35–40 minutes, or until the chicken reaches an internal temperature of 165°F (74°C) and the potatoes are tender.
5. **Finish and serve:** Garnish with feta cheese and olives. Serve hot, optionally with a drizzle of lemon juice.