



Greek Sheet Pan Chicken Souvlaki

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 40 minutes

Total Time: 60 minutes

- 4 tablespoons extra virgin olive oil
- 1 & 1/2 pounds boneless chicken breasts or small thighs
- 2 lemons, 1 zested and juiced, 1 halved
- 2 tbsp balsamic vinegar
- 1 tbsp chopped fresh oregano (or 2 teaspoons dried)
- 1 tbsp smoked paprika
- 1 shallot, finely chopped
- 5 cloves garlic, finely chopped or grated
- 1 large pinch each kosher salt and black pepper
- 1 large pinch red pepper flakes
- 1 pound russet or baby potatoes, cut into 1 inch chunks
- 2 red bell peppers, sliced
- 1 medium yellow onion, sliced
- 1/2 cup oil packed sun-dried tomatoes
- 1/3 cup kalamata olives, pitted
- 3 tbsp toasted pine nuts (optional)
- 4 ounces cubed feta cheese
- 1/2 cup plain Greek yogurt
- Mixed fresh herbs, for serving

Preheat oven to 425° F. In a medium bowl, combine 2 tablespoons olive oil, the chicken, lemon zest, lemon juice, balsamic vinegar, oregano, paprika, shallot, 4 cloves garlic, and a large pinch of each salt, pepper, and red pepper flakes. Toss well to combine. Let sit 15-20 minutes.

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.

Remove the potatoes from the oven and nestle the chicken around the potatoes. Arrange the bell peppers and onions around the chicken, arranging everything in an even layer. Drizzle over 1 tablespoon olive oil, season with salt and pepper. Return the pan to the oven and roast for 20-25 minutes more, until the chicken is cooked through.

Meanwhile, combine the sun-dried tomatoes and their oil, the olives, pine nuts, and feta in a bowl. In a separate bowl, combine the yogurt, 1 clove garlic, and a pinch of salt.

To serve, divide the chicken, potatoes, peppers, and onions between plates. Spoon the feta mix and yogurt over the chicken. Top with a handful of fresh herbs. Eat and enjoy!

Recipe from Half Baked Harvest