



# Mediterranean Sheet Pan Chicken

Makes: 6 servings

Prep Time: 10 minutes Bake Time: 35 minutes

Total Time: 45 minutes

## Ingredients

- 1/3 cup extra-virgin olive oil
- 5 medium garlic cloves, finely minced
- 1 tbsp smoked paprika
- 1 & 1/2 tsp oregano
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp kosher salt
- 1/3 cup finely chopped cilantro
- 1 & 1/2-2 pounds boneless, skinless chicken thighs
- 2 (15-ounce) cans garbanzo beans (chickpeas), well drained
- 1/2 cup pitted Kalamata olives, drained
- 1 pint cherry tomatoes
- 3 cups cubed sourdough bread, cut into 1/2-1 inch cubes
- 1/2 cup crumbled Feta cheese
- cilantro leaves or chopped cilantro for garnish
- 1 medium size lemon, halved and thinly sliced

## Instructions

Preheat oven to 450°F. Line a sheet pan with foil for easy cleanup.

Mix first 7 ingredients in medium bowl. Stir well to combine. Add chicken, garbanzo beans, olives, tomatoes, sourdough cubes and 1/3 cup cilantro. Toss to coat.

Transfer mixture to prepared pan and spread out to an even layer, exposing the chicken thighs. Sprinkle the thighs with freshly ground black pepper.

Bake in preheated oven until chicken is cooked through and bread is crisp about 20-30 minutes. Sprinkle with Feta and tent with foil for 5 minutes. Transfer chicken mixture to bowls. Sprinkle with remaining cilantro and more Feta if desired. Garnish lemon slices if desired. Serve and enjoy!

*Recipe from the Cafe Sucre Farine*