



Sheet Pan Lemon Balsamic Chicken

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 30 minutes

Total Time: 50 minutes

Ingredients

- 1 pound baby potatoes, halved if necessary
- 4 tbsp plus 1/3 cup extra virgin olive oil
- salt and black pepper
- 6 boneless skinless chicken breasts or thighs
- 2 tbsp balsamic vinegar
- 2 tbsp Dijon mustard
- 1 tbsp fresh chopped oregano
- 2 tsp smoked or regular paprika
- 6 garlic cloves, chopped
- 1 shallot, chopped
- 1/4 tsp chili flakes, or more to taste
- 2 tbsp lemon juice
- 1 cup mixed chopped fresh herbs: dill, basil, or thyme
- 2 tbsp sliced pepperoncini
- 1 cup green olives, torn (I like Castelvetrano olives)
- 2 tbsp sesame seeds

Instructions

Preheat oven to 425° F. On a baking sheet, toss the potatoes with 2 tablespoons olive oil. Season with salt and black pepper.

In a bowl, toss together 2 tablespoons olive oil, balsamic vinegar, dijon, oregano, paprika, garlic, shallot, salt, pepper, and chili flakes. Add the chicken pieces and coat with the marinade. Nestle the chicken around the potatoes. Bake for 25-30 minutes, until the chicken is cooked through.

Meanwhile, combine the remaining 1/3 cup olive oil, the lemon juice, herbs, pepperoncini, olives, and sesame seeds. Remove the chicken from the oven. Spoon over the herby olives.