

sheet pan roast chicken dinner

SERVES 6

RECIPE ADPATED FROM: [Cook's Country](#)

COOK TIME: 45 to 50 minutes

2 sweet potatoes, peeled and cut into chunks

1 lb Brussels sprouts, trimmed and halved

½ cup onion, chopped

6 garlic cloves, peeled

4 tsp minced fresh thyme

1 Tbsp olive oil

2 tsp minced fresh rosemary

¾ tsp salt

¼ tsp pepper

2 Tbsp butter, melted

3½ lbs bone-in chicken pieces
(thighs or leg quarters work well)

ARRANGE oven rack to upper middle position.

PRE-HEAT oven to 475°F.

TOSS vegetables with thyme, oil, salt and pepper in a large bowl.

SPREAD vegetables in an even layer on a large sheet pan.

PAT chicken dry with paper towels and season lightly with salt and pepper.

PLACE chicken on top of vegetables in sheet pan, arranged skin side up.

STIR rosemary and melted butter together and brush evenly over chicken pieces.

ROAST for about 35 minutes or until chicken is done.

ROTATE pan once halfway through cooking.

REMOVE from oven, loosely cover with foil and let rest for 5-10 minutes before serving.

