

Oven Roasted Chicken Thighs with Potatoes and Brussels Sprouts

serves 4

4 tablespoons olive oil, divided
3 cloves garlic, minced
1 teaspoon oregano
1 ½ teaspoon paprika
8 chicken thighs
1 pound baby potatoes, quarter-sized or cut in half
1 red onion, thinly sliced
1 pound brussels sprouts, trimmed
1 lemon
salt
pepper

Preheat your oven to 425 degrees. Mix 2 tablespoons oil, garlic, oregano, paprika, zest of the lemon, 1 1/2 teaspoons salt, and 1/2 teaspoon freshly ground pepper into a paste. Rub the mixture all over the chicken thighs, including under the skin.

Toss the potatoes, onion, and brussels sprouts with the remaining 2 tablespoons of oil and 1 teaspoon of salt. Dump the potato mixture onto a large sheet pan. Nestle the chicken thighs down into the potato mixture, skin side down. Squeeze the juice from the lemon over the top of the chicken and potatoes.

Slide the pan into the oven and bake for 30 minutes. After 30 minutes, remove the pan from the oven, flip the chicken thighs, and baste everything with the juices in the pan. Put the pan back in the oven and bake for an additional 20-30 minutes or until the chicken is cooked through.