

Nessralla Farm Halifax

Greek Chicken Sheet Pan Supper



This recipe for chicken & veggies roasted in a quick marinade and topped with feta cheese yields a dish bursting with Mediterranean flavors. Sheet Pan Suppers are a great way to get a meal on the table that's sure to impress, without the mess, any night of the week - try ours and see!!

Ready in **about 55 minutes**

Serves 4

Ingredients

Marinade

3 tablespoons olive oil
2 tablespoons lemon juice

4 garlic cloves minced
1/2 teaspoon salt
1/4 teaspoon pepper
2 teaspoons paprika
2 teaspoons dried oregano

For Veggies and Chicken

4 Chicken breasts, boneless
2 bell peppers, sliced thickly
1 red onion, cut into 8 wedges
8-10 whole garlic cloves
1 pound smallish red or yellow potatoes, quartered
1/4 cup crumbled Feta
1 whole lemon, cut into 4 slices

Optional: 1/4 cup kalamata olives

Preparation

1. Preheat oven to 400 degrees
2. Combine all marinade ingredients in a small bowl.
3. Place sliced veggies on a large sheet pan.
4. Cut chicken pieces into thirds and tuck chicken in and around the vegetables.
5. Pour marinade all over veggies, rubbing onto the chicken.
6. Arrange mixture evenly, nestling lemons around sheet pan.
7. Roast in oven for 35-40 minutes until veggies are slightly brown and chicken is cooked throughout.
8. Squeeze baked lemons over cooked dish. Sprinkle with crumbled feta and kalamata olives. Plate and Enjoy!!

