

Nessralla Farm Halifax Fall 2021

Autumn Chicken Sheet Pan Supper



Who doesn't love a good one pan dinner? This Autumn Chicken sheet pan supper is easy to make, truly delicious, and clean up is a breeze!!

Ready in **about one hour**

Serves 4

Ingredients

- 4 bone-in, skin-on chicken thighs
- 4 Tbsp olive oil
- 1-½ Tbsp red wine vinegar
- 3 cloves garlic, peeled and minced
- 1 Tbsp each minced fresh thyme, sage and rosemary, or 1 tsp each dried
- Salt and freshly ground black pepper
- 1 large sweet potato, peeled and cut into ¾-inch cubes
- 1 lb Brussels sprouts, halved

- 2 medium sweet baking apples such as Honeycrisp
- 2 shallot bulbs, peeled and sliced about ¼-inch thick
- 4 slices bacon, cut into 1-inch pieces

Preparation

1. Preheat the oven to 450 degrees.
2. Place chicken in a large bowl; sprinkle with salt and pepper. Combine 2 Tbsp olive oil, red wine vinegar, garlic and herbs and pour mixture over chicken; set aside.
3. Place sweet potato, Brussels sprouts, apples and shallots on a large rimmed baking sheet. Drizzle with remaining 2 Tbsp olive oil, salt and pepper to taste, toss to evenly coat and then spread into an even layer.
4. Place chicken thighs on top of veggie/apple layer. Sprinkle bacon pieces over the entire pan.
5. Roast at 450 until chicken and veggies are golden brown, about 40-45 minutes. (Chicken temperature should be about 165 in the center). Broil during the last few minutes for a golden crispy finish. Enjoy!!