

Pan Roasted Chicken & Vegetables

Prep Time: 15 minutes

Time: 45 minutes

Servings: 6

Ingredients:

- ~ 2lb red potatoes (about 6 medium), cut into 3/4 inch pieces
- ~ 1 large onion, chopped
- ~ 2 tablespoons olive oil
- ~ 3 garlic cloves, minced
- ~ 1 1/4 teaspoons salt, divided
- ~ 1 teaspoon dried rosemary, crushed, divided
- ~ 3/4 teaspoon pepper, divided
- ~ 1/2 teaspoon paprika
- ~ 6 bone-in chicken thighs (about 2.25lbs), skin removed
- ~ 6 cups fresh spinach



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Directions:

1. Preheat oven to 425 degrees Fahrenheit. In a large bowl, combine potatoes, onion, oil, garlic, 3/4 teaspoon salt, 1/2 teaspoon rosemary and 1/2 teaspoon pepper; toss to coat. Transfer to a 1.5x10x1-in. baking pan coated with cooking spray.
2. In a small bowl, mix paprika and the remaining salt, rosemary and pepper. Sprinkle chicken with paprika mixture; arrange over vegetables. Roast until chicken is cooked and vegetables are just tender, 35-40 minutes.
3. Remove chicken to a serving platter; keep warm. Top vegetables with spinach. Roast until vegetables are tender and spinach is wilted, 8-10 minutes longer. Stir vegetables to combine; serve with chicken.