

Lemon Rosemary Roasted Chicken and Vegetables



Ready in **60 minutes**

Serves **4 people**

You Will Need:

- 4 bone-in chicken thighs with skin
- 4 thin slices lemon; remainder of lemon juiced
- 1 tsp. Lemon zest
- 1 tbl. honey
- 4 large garlic cloves; minced
- 1 tbl. Dried rosemary
- 2 c. Brussels sprouts; sliced
- 1 ½ c. red potatoes; chopped
- 1 tbl. Chopped parsley (extra for garnish)
- Salt and pepper to taste
- 2 tbl. EVOO

Preparation

1. **Preheat oven to 425 degrees.**
2. **In a large mixing bowl**, add potatoes and sprouts. Mix in salt, pepper, ½ tbl. Rosemary, and 2 of the minced garlic cloves.
3. In a small mixing bowl, add lemon juice, zest, honey, remainder rosemary, remainder of minced garlic, salt, pepper, and remainder of parsley. Whisk together well.
4. In a large cast-iron skillet (or baking sheet if you don't have one), drizzle EVOO evenly. Add your seasoned vegetables, drizzling a little more EVOO over. Create 4 "pools" for chicken thighs.
5. Rinse your chicken with cool water and pat dry. Salt and pepper both sides. Add to "pools" in mixed vegetables.

6. Using a spoon, evenly drizzle lemon and honey mixture over chicken thighs (use it all!)
7. Add 1 slice of lemon to the top of each thigh.
8. Place in oven for about 45-50 minutes, or until chicken is cooked, sprouts are crispy, and potatoes are cooked through.

Tips

If you like your chicken skin crispier, leave the lemon wedges off the top until about 10 minutes left of cooking. Also, if you have fresh rosemary, scattering it across the vegetables while in the oven enhances flavor.