



Chicken with Potatoes and Carrots

the trick to extra-savory veggies is cooking the chicken atop the potatoes and carrots.

8 Chicken Thighs bone in, skin on (or *boneless skinless*)

2 Tbsp olive oil, divided

2 tsp. kosher salt

1 tsp. freshly ground black pepper

1 tsp. finely chopped fresh rosemary

2 lbs. fingerlings potatoes, halved (1½ lbs petite reds)

8 oz carrot slices or small carrots with tops

1 large sweet onion cut into 8 wedges.

Vegetable Cooking Spray (Makes 6 to 8 servings)

1. Preheat Oven to 375°. Rub chicken with 1 Tbsp olive oil, stir together 1 tsp. salt, pepper, and rosemary in a small bowl. Sprinkle chicken thighs.
2. Stir together potatoes, carrots and onion in large bowl. Drizzle with remaining olive oil and salt. Toss to coat.
3. Line sheet pan with heavy duty foil, greased with cooking spray. Spread potato mixture in an even layer. Place chicken thighs 2 to 3 inches apart on potato mixture.
4. Bake at 375 for 55 minutes to an hour. Or until chicken reaches 170°.