

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Entrée

One Pan Autumn Chicken Dinner

Ingredients:

4 - 5 (6 - 7 oz) bone-in, skin on chicken thighs
4 tbsp olive oil, divided
1 1/2 Tbsp red wine vinegar
3 cloves garlic, minced
1 tbsp each minced fresh thyme, sage and rosemary,
plus more for serving
1 large sweet potato (peeled if desired), chopped into
3/4-inch cubes
1 lb Brussels sprouts, sliced into halves
2 Fuji apples, cored and sliced about 3/4-inch thick
2 shallot bulbs, peeled and sliced about 1/4-inch thick
4 slices hickory smoked bacon, chopped into 1-inch pieces
salt and freshly ground black pepper



Directions:

Preheat oven to 450 degrees.

Pour 2 tbsp olive oil, red wine vinegar, garlic and herbs into a gallon size re-sealable bag, add chicken, season with salt and pepper then seal bag and massage mixture over chicken while working to evenly distribute herbs. Set aside and let rest while chopping veggies.

Place sweet potato, Brussels sprouts, apples and shallot on a large rimmed baking sheet. Drizzle with remaining 2 Tbsp olive oil then toss to evenly coat and season with salt and pepper to taste. Spread into an even layer then set chicken over veggie/fruit mixture. Sprinkle bacon (separate any pieces that stick together) evenly over veggie/fruit mixture.

Roast in preheated oven until chicken and veggies are golden brown, about 30 minutes (chicken should register 165 in center). Broil during last few minutes for a more golden skin on chicken if desired.