

## Sheet Pan Chicken Thighs with Fingerling Potatoes

Serves: 4    Prep Time: 10 minutes    Cook Time: 45 minutes



With a little kid running around the house, it's hard for me to stand around the stove all night. So passive cooking is really something that I've been doing a lot lately. And for that, the sheet pan has become my secret weapon for getting dinner on the table with as little mess and fuss as possible. **This dish is so easy**, you literally toss everything together in a bowl with some olive oil, spread it out evenly on the sheet pan, and bake it for about 45 minutes. In the end, you've got a healthy and incredibly flavorful dinner ready to go in no time.



8 chicken thighs, boneless, skinless

1 bulb fennel, sliced into 1-inch slices, fronds chopped and reserved

1 onion, sliced into ½-inch slices

1 pound fingerling potatoes, halved

2 teaspoons garlic powder

1 lemon, zest and juice

2 teaspoons salt

Freshly ground black pepper

2 tablespoons extra-virgin olive oil

1. Preheat oven to 400°F.

2. To a large bowl, add chicken, fennel, onion, potatoes, garlic powder, lemon juice, and zest. Toss with salt, pepper, olive oil, and remaining chopped fennel fronds until well coated. Spread onto a large baking sheet, piling the vegetables up around the sides and the chicken in the center of the pan.

3. Roast for 45 minutes to an hour until chicken is cooked through and vegetables are soft and caramelized.

### CARLA'S "NO MESS" TIP

If you really want to avoid a mess, just cover the sheet pan with foil, and when you plate the chicken just throw that foil in the recycling. No soaking or scrubbing required.

