



Auburn Farmers Market Recipe

Sheet Pan Lemon Rosemary Chicken



Ingredients

- 8 bone-in, skin-on chicken thighs
- Pinch of salt and pepper
- 4 tablespoons of olive oil
- **1 ½ lbs. of red potatoes, quartered**
- **3 cloves of garlic, minced**
- **1 tablespoon of fresh thyme leaves**
- **1 tablespoon of fresh rosemary leaves**
- 1 lemon, sliced
- **1 bunch of kale, stems removed and leaves torn into bite-sized pieces**

All **bolded** ingredients can be found at the Auburn Farmers Market.

1. Preheat the oven to 425 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
2. Season chicken thighs with 1 ½ teaspoons salt and teaspoon pepper.
3. Heat 1 tablespoon of olive oil in a large skillet over medium heat. Working in batches, add chicken, skin-side down, and sear both sides until golden brown, about 2-3 minutes per side.
4. Place chicken in a single layer onto the prepared baking sheet.
5. In a large bowl, combine potatoes, garlic, thyme, rosemary, lemon and 2 tablespoons of olive oil; season with salt and pepper to taste.
6. Place the potato mixture in a single layer around the chicken on the prepared baking sheet.
7. Place into oven and roast until the chicken is almost cooked through and the potatoes are almost tender, about 25- 30 minutes.
8. In a large bowl, massage kale with remaining 1 tablespoon of olive oil.
9. Remove sheet pan from oven; stir potatoes and add kale. Place into oven and continue to roast for an additional 10-12 minutes, or until the kale has crisped. Let stand for 5 minutes.
10. Serve immediately.



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