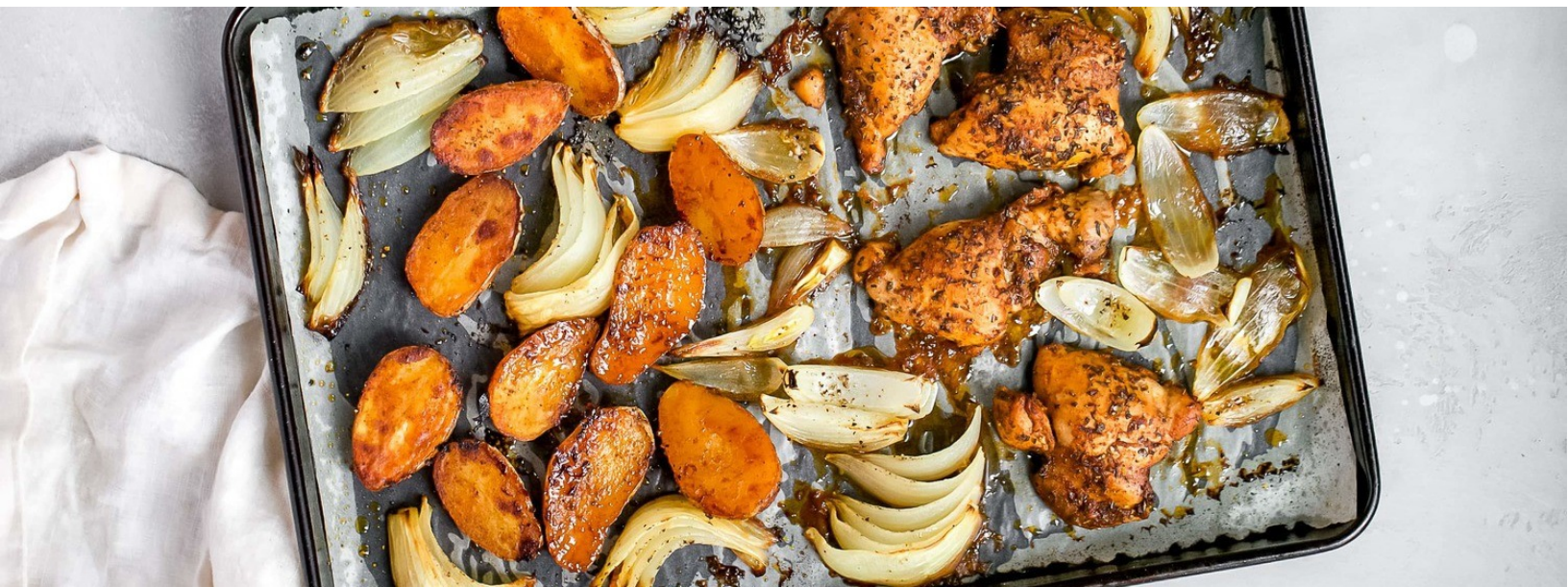


One Pan Chicken Souvlaki

10 ingredients · 45 minutes · 4 servings



Directions

1. Preheat the oven to 425°F (218°C) and line a baking sheet with parchment paper.
2. In a large bowl, add the chicken thighs, half the oil, lemon juice and zest, balsamic vinegar, oregano, thyme, 3/4 of the smoked paprika, and half the salt. Mix well to combine and let it sit for 15 minutes.
3. Meanwhile, toss the potatoes with the remaining oil, salt, and smoked paprika. Place in the oven to bake for 15 minutes.
4. Remove the potatoes from the oven, add the chicken and the onion. Place back in the oven for 25 minutes, until the chicken is cooked through. Serve and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Additional Toppings

Top with feta cheese, sun-dried tomatoes, and/or olives.

Ingredients

- 1 lb Chicken Thighs (boneless, skinless)
- 1/4 cup Extra Virgin Olive Oil (divided)
- 1 Lemon (small, juiced, zested)
- 1 1/2 tbsps Balsamic Vinegar
- 1 tsp Oregano (dried)
- 1 tsp Dried Thyme
- 1 1/2 tbsps Smoked Paprika (divided)
- 1/4 tsp Sea Salt (divided)
- 4 cups Mini Potatoes (halved)
- 2 Yellow Onion (cut into large wedges)

Nutrition

Amount per serving

Calories	411	Vitamin C	34mg
Fat	19g	Calcium	63mg
Saturated	3g	Iron	5mg
Carbs	35g	Vitamin D	1IU
Fiber	6g	Vitamin B6	1.0mg
Sugar	7g	Folate	32µg
Protein	26g	Vitamin B12	0.7µg
Cholesterol	107mg	Magnesium	68mg
Sodium	270mg	Zinc	2mg
Potassium	1076mg	Selenium	27µg
Vitamin A	1319IU		