

## Greek Sheet Pan Chicken



Prep time: 15 minutes

Cooking time: 35 minutes

Servings: 6

Ingredients

### For the Ladolemono (Greek salad dressing)

- 1/4 cup fresh lemon juice (juice of 2 large lemons)
- 1 to 2 teaspoons dried oregano
- 1 large garlic clove, minced
- 3/4 teaspoon kosher salt
- 3/4 teaspoon black pepper
- 3/4 cup extra virgin olive oil

### For the Chicken and Veggies

- 1 large red onion, halved and sliced into 1/2 -inch pieces
- 1 medium zucchini, halved and sliced into 1/2-inch pieces (half moons)
- 1 large orange bell pepper, cored and sliced into 1/2-inch thick slices
- 1 large tomato, cut into 8 wedges
- Kosher salt
- Ground black pepper
- 6 to 8 boneless skinless chicken thighs
- 1/4 cup pitted Kalamata olives
- 1/4 cup pitted Castelvetrano olives
- 4 ounces feta cheese, cut into chunks

- 1/4 cup chopped Italian parsley, for garnish

Directions:

**Get ready:** Position a rack in the middle of your oven and heat it to 425°F.

**Make the ladolemono Greek salad dressing.** In a medium mixing bowl, add the lemon juice, oregano, garlic, salt, and pepper and whisk vigorously to combine. While whisking, drizzle in the olive oil and continue whisking until emulsified.

**Coat the veggies.** On a large sheet pan, spread the onions, zucchini, bell pepper, and tomatoes. Season well with salt and pepper, then pour about 1/4 cup of the sauce all over the veggies. Toss to coat, then spread out the vegetables so they are all touching the surface of the pan.

**Add the remaining ingredients.** Season the chicken on both sides with salt and pepper. Nestle the chicken, olives, and chunks of feta in between the vegetables and drizzle with the remaining ladolemono sauce, making sure the chicken especially is covered with the sauce.

**Bake.** Bake on the center rack of your heated oven until the chicken is cooked through, about 35 minutes. For more color, transfer the chicken to the top rack about 6 inches away from the broiler. Broil for a couple of minutes, watching closely to make sure the chicken and vegetables gain some color but do not burn.

**Finish and serve.** Remove from the oven and spoon the pan juice all over the chicken. Garnish with the parsley and serve.

Recipe courtesy of [Themediterraneanandish.com](http://Themediterraneanandish.com)