

PAN-ROASTED CHICKEN AND VEGGIES

Preparation: 15 min.. | Cooking: 45 min. | Servings: 6

INGREDIENTS

6 bone-in chicken thighs (about 2 1/4 pounds), skin removed
3 garlic cloves, minced
2 pounds red potatoes (about 6 medium), cut into 3/4 inch pieces
1 large onion, coarsely chopped
2 tbsp. olive oil
1 1/4 tsp. salt, divided
3/4 tsp pepper, divided
1/2 tsp paprika



INSTRUCTIONS

Preheat oven to 425 degrees. In a large bowl, combine potatoes, onion, oil, garlic, 3/4 teaspoon salt, 1/2 teaspoon rosemary and 1/2 teaspoon pepper; toss to coat. Transfer to a 15x10x1-inch baking pan coated with cooking spray. In a small bowl, mix paprika and the remaining salt, rosemary and pepper. Sprinkle chicken with paprika mixture; arrange over vegetables. Roast until a thermometer inserted in chicken reads 170-175 degrees and vegetables are just tender, 35-40 minutes. Remove chicken to a serving platter; keep warm. Top vegetables with spinach. Roast until vegetables are tender and spinach is wilted, 8-10 minutes longer. Stir vegetables to combine; serve with chicken.