

CHICKEN THIGHS WITH BRUSSEL SPROUTS AND GNOCCHI

Preparation: 20 minutes | Cooking: 20 minutes | Servings: 4

INGREDIENTS

4 boneless, skinless chicken thighs
2 large garlic cloves, minced
1 package shelf-stable gnocchi
1 pound brussels sprouts, quartered
1 cup red onion, sliced
1 cup cherry tomatoes, halved
4 tablespoons extra-virgin olive oil
2 tablespoons fresh oregano, chopped
1 tablespoon red wine vinegar
1/2 teaspoon ground pepper
1/4 teaspoon salt



INSTRUCTIONS

Preheat oven to 450 degrees Fahrenheit. Stir 2 tablespoons oil, 1 tablespoon oregano, 1 clove garlic, 1/4 teaspoon pepper and 1/8 teaspoon salt together in large bowl. Add brussels sprouts, gnocchi and onion. Toss to coat and spread on large baking sheet. Stir 1 tablespoon oil, 1 tablespoon oregano, 1 clove garlic, 1/4 teaspoon pepper and 1/8 teaspoon salt in same large bowl. Add chicken and toss to coat before nestling between vegetables on baking sheet. Roast for 10 minutes then add tomatoes. Roast another 10 minutes or until brussels sprouts are soft and chicken is cooked. Stir vinegar and 1 tablespoon oil into vegetable mixture and serve.