

SHEET PAN ORANGE-APRICOT DRUMSTICKS

Preparation: 15 minutes | Cooking: 25 minutes | Servings: 4

INGREDIENTS

2 pounds chicken drumsticks
1 pound green beans, trimmed
1 pound multicolor fingerling potatoes, halved lengthwise
3 cloves garlic
1 orange
1 cup red onion thinly sliced
3 tablespoons apricot preserves
2 tablespoons olive oil
1 tablespoon reduced-sodium soy sauce or tamari
¼ teaspoon kosher salt, divided
½ teaspoon ground pepper, divided



INSTRUCTIONS

Start by preheating your oven to 425 degrees Fahrenheit. Place your potatoes, green beans and onions on a large, rimmed baking sheet. Drizzle your vegetables with oil, and sprinkle with ½ teaspoon salt and ¼ teaspoon pepper. Nestle the chicken into the bed of vegetables. Grate ½ teaspoon orange zest and squeeze the orange to get 2 tablespoons orange juice. Combine your zest, juice, preserves, soy sauce, garlic, remaining ¼ teaspoon salt, and remaining ¼ teaspoon pepper into a small bowl. Brush half your glaze over the chicken. Roast the chicken and vegetables for 15 minutes. Stir the vegetables, turn the chicken, and brush with the remaining glaze. Continue roasting until the chicken registers at least 165 degrees on an instant-read thermometer and your potatoes are tender, about 20 more minutes.