



## Sheet Pan Chicken Dinner

Serves 4

Prep time: 10 minutes

Cook time: 40 minutes

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### *Ingredients*

4 Chicken Breast  
6 Potatoes, scrubbed and cut into 1-inch pieces  
1/3 Cup/80ml olive oil  
Juice of one lemon  
3 Garlic cloves, crushed  
1 Tablespoon paprika  
1 Teaspoon rosemary  
1 Teaspoon onion powder  
Sea salt  
Black pepper  
Small bunch of fresh chopped parsley

### *Method*

Preheat oven to 375 degrees F. Put the chicken in a large roasting pan and arrange the potatoes around the chicken.

In a small bowl, combine the olive oil, lemon juice, garlic, paprika, rosemary, onion powder, salt, pepper and fresh chopped parsley. Stir well.

Pour the marinade over the chicken and potatoes and stir around until it is coated well.

Bake for around 20 minutes and remove the pan from the oven and baste the potatoes and chicken with the pan juices. Return to the oven and cook for a further 20-25 minutes.

Let rest a few minutes before serving.

### *Julia's Cuisine*

**By:** Julia Pinney  
Main Course/Chicken & Turkey

**Webpage:**  
<http://www.juliascuisine.com/>