

# Sheet Pan Roast Chicken & Potatoes with Arugula Chimichurri

Serves 4-6

## INGREDIENTS

*For the arugula chimichurri*

- 2 packed cups arugula
- 1 packed cup parsley leaves
- 2 cloves of garlic
- 1 large shallot or small red onion, diced (about ¼ cup diced)
- ¾ cup extra virgin olive oil
- 3 tablespoons red wine vinegar
- ½ teaspoon kosher salt
- ¼ teaspoon red pepper flakes

*For the chicken & potatoes*

- 2lbs chicken thighs (bone-in OR boneless – see recipe for cooking instructions depending on which type of chicken thighs you have)
- Kosher salt and ground black pepper
- 2lbs small red and/or gold potatoes, quartered (if using large potatoes, cut into bite-sized pieces)
- 2 tablespoons olive oil
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper
- ½ cup crumbled feta cheese, for serving

## INSTRUCTIONS

1. Preheat oven to 425F.
2. *Make the arugula chimichurri* – In the bowl of a food processor, combine **2 packed cups arugula, 1 packed cup parsley, 2 cloves garlic, 1 diced shallot or red onion, ¾ cup extra virgin olive oil, 3 tablespoons red wine vinegar, ½ teaspoon kosher salt, and ¼ teaspoon red pepper flakes.** Process the mixture in short pulses until everything is coarsely chopped. Taste and adjust seasoning as needed – the sauce should be punchy and have a good amount of acidity and salt.
3. *Prepare the chicken* – On a plate, pat **2lbs chicken thighs** dry with a paper towel, then season both sides with kosher salt and pepper. Spoon **1 tablespoon of the chimichurri sauce** over each thigh and set aside while you prep the potatoes.
4. *Prepare the potatoes* – wash **2lb small red and/or gold potatoes**, then cut them into quarters (or if using large potatoes, cut into bite-sized pieces). Put the cut potatoes onto a rimmed baking sheet, then add **2 tablespoons olive oil, 1 teaspoon kosher salt, and ¼ teaspoon ground black pepper** and use your hands to toss everything together.
5. *Bake the chicken and potatoes* –
  - a. If using **\*bone-in\* chicken thighs** – nestle the chicken thighs among the potatoes, skin side up, and bake for 20 minutes. Remove from the oven and give the potatoes a stir. Return the baking sheet to the oven and roast for another 20-25 minutes, until the chicken is cooked through (internal temp of at least 165F) and the potatoes are golden and tender.
  - b. If using **\*boneless\* chicken thighs** – first roast the potatoes in the oven for 20 minutes, then remove and stir everything around. Now nestle the chicken thighs among the potatoes, then return to the oven and bake for another 20-25 minutes, until the chicken is cooked through (internal temp of at least 165F) and the potatoes are golden and tender.
6. *To serve* – Drizzle the remaining chimichurri sauce over the roasted chicken and potatoes, and scatter ½ cup crumbled feta over everything. Enjoy!