

Greek Sheet Pan Chicken

Greek Salad Dressing (Ladolemono)

Ingredients:

½ cup fresh Lemon juice (juice of 2 large Lemons)
2 to 4 tsp dried Oregano
2 large Garlic cloves, minced
1½ tsp kosher Salt
1½ tsp black Pepper
1½ cup EVO oil

Directions:

In a medium mixing bowl, add the lemon juice, oregano, garlic, salt, and pepper and whisk vigorously to combine.
While whisking, drizzle in the olive oil and continue whisking until emulsified.

Chicken & Veggies

Ingredients:

2 large red Onions, halved & sliced into ½" pieces
2 medium Zucchini, halved & sliced into ½" pieces (half moons)
2 large orange Bell Pepper, cored & sliced into ½" thick slices
2 large Tomatoes, cut into 8 wedges
Kosher Salt
Ground black Pepper
12 to 16 boneless skinless Chicken Thighs
½ cup pitted Kalamata Olives
½ cup pitted Castelvetrano Olives
8 oz Feta Cheese, cut into chunks
½ cup chopped Italian Parsley, for garnish

Directions:

Position a rack in the middle of your oven and heat it to 425°F.
On a large sheet pan, spread the thighs, onions, zucchini, bell pepper, and tomatoes. Season well with salt and pepper, then pour about ¼ cup of the sauce all over the veggies.
Toss to coat, then spread the vegetables out so they are all touching the surface of the pan.
Bake for 35 min or until the thighs reach an internal temperature of about 165°.