

# Midweek Sheet Pan Chicken

Recipe by Kate McMillen, Owner of Lauretta Jean's

Serves 4 | 20 -30 minutes prep + 45 minutes cook time

Lauretta Jean's owner Kate McMillen is rightly famous for her pies, and while her baking skills are unimpeachable, her way with savory dishes is just as impressive. Before she opened her SE Portland bakery, Kate spent years in the kitchens of other local restaurants, including a stint running the woodfired oven for Tastebud at the Portland Farmers Market, where she refined her approach to all-at-once cooking. She landed on a winning formula for easy Sheet Pan Chicken, using just good olive oil and salt for seasoning, and incorporating whatever vegetables are in season. The spices are up to you, though we love za'atar set against the bright pop of lemon zest. Harissa is another great choice, but sometimes just a simple sprinkle of oregano and chili flakes does the trick. Paired with a simple yogurt sauce, this endlessly versatile dish has become one of our weeknight go-tos: easy prep, simple ingredients and (most importantly?) minimal dishes to clean up.

**4-6 bone-in, skin-on chicken thighs**

**2-3 tablespoons Za'atar**

**1 lemon**

**Olive oil, as needed**

**Salt, to taste**

**1 cabbage, cut into wedges**

**1 onion, sliced**

**1 head of radicchio, quartered**

**2-3lb baby potatoes, halved**

**1 leek, sliced**

**1 shallot, julienned**

**2 large carrots**

**½ cup yogurt or sour cream**

**Milk, as needed**

**1 garlic clove**

**Dill, roughly chopped**

**Step 1** Preheat oven to 425F.

**Step 2** Evenly coat the chicken with some za'atar and lemon zest in a mixing bowl then place on your sheet pan.

**Step 3** In the same mixing bowl, add potatoes, olive oil, salt, and more za'atar if needed. Mix well, then spread out on the sheet pan.

**Step 4** Cover cabbage and radicchio in olive oil and za'atar and add to sheet pan.

**Step 5** Use a peeler to make ribbons from the carrots. Add carrots, onions, leeks, and shallots to the mixing bowl. Mix with olive oil, salt and lemon zest, then add to the sheet pan.

**Step 6** Roast in the oven until the internal temperature of the chicken is 165°, the chicken skin is crispy, the potatoes are tender and you get some char on the veggies - about 45 minutes.

**Step 7** While the chicken is cooking, make a yogurt sauce. Place ½ cup of yogurt in a small mixing bowl and enough milk to make it runny. Using a microplane, grate a clove of garlic into the sauce and stir.

**Step 8** Arrange your roasted chicken and veggies on a serving platter, squeeze with lemon wedges, drizzle with yogurt sauce and generously scatter dill over the top.