

# Sheet Pan Chicken & Crispy Potatoes with Lemon, Garlic & Thyme

## Ingredients

2–4 russet potatoes (or enough to cover a baking sheet or larger size baking dish in a slightly overlapping single layer)  
olive oil, or olive oil spray  
salt and pepper to taste  
1 small lemon, thinly sliced  
4–5 garlic cloves, very rough chopped (bigger pieces, or slices)  
handful of thyme or lemon thyme  
4 chicken thighs, bone-in, skin on



## Method

Pre-heat oven to 400.

Brush or spray baking sheet with olive oil.

Using a mandolin, slice potatoes into rounds, leaving skins on. If cutting with a knife, remember thinner is better, about 1/8 inch.

Lay the potatoes down on the greased sheet pan, just slightly overlapping. Sprinkle with salt and pepper. Scatter the lemon slices around, then the garlic and some thyme.

Pat the chicken dry, then generously salt and pepper both sides. Place over the potatoes.

Place in the middle of the oven for 40 minutes.

During the last 10 minutes, quickly steam some broccoli.

Check for doneness, Spoon the flavorful pan juices over the chicken and potatoes and continue cooking for 5 minutes, or broil for just couple minutes to get them deeply golden.

Serve with the steamed broccoli, using the pan juices to dress the broccoli.

Notes: this tends to work better on a metal sheet pan with short edges, versus a ceramic baking dish....the potatoes will get crispier.