



HOPE30 KITCHEN

Hope30 Greek Sheet Pan Chicken Thighs

Ingredients

- 6 Chicken Thighs (Bone In with Skin)
- 1/4 cup lemon juice
- 1/3 cup chicken broth
- 4 cloves of minced garlic
- 1 tablespoon of dried oregano
- 2 tsp dried thyme
- 2 tsp Dijon mustard
- 2 tsp pink salt
- 1 tsp pepper

Cooking Directions:

- Rinse and pat dry chicken thighs, set aside in large bowl
- Combine next 8 ingredients in a bowl and whisk until blended well
- Pour mixture over the chicken thighs and toss to coat
- Place thighs, skin side up, on parchment lined sheet pan
- Pour/baste remaining mixture over thighs
- Cook in 375 degree oven until internal temperature reaches 165 F and skins are golden and crispy
- Serve with your favorite veggie and enjoy!

NOTES:

