Lemon Mediterranean Chicken and Potatoes

Ingredients

2 lb boneless skinless chicken thighs

¼ C lemon juice

3 T Olive Oil

1 T red wine vinegar

4 garlic cloves, minced

1 T dried basil

2 tsp dried oregano

2 tsp dried parsley

S+P TT

8 baby potatoes, halved

1 red onion, cut into wedges

1 red bell pepper, large dice

1 large zucchini, large dice

¼ C kalamata olives, minced

Procedure

1. Preheat oven to 400F
2. Combine chicken thighs in a deep baking dish with all of the ingredients through the salt and pepper
3. Mix well to ensure the marinade covers the chicken well. Marinate for 15-30 minutes at room temperature
4. After finished marinating, add the vegetables, toss well again to ensure even coating, then bake in the oven until the chicken reaches an internal temperature of 160F.
5. Remove from oven, let rest at leat 5 minutes then remove chicken, cut into bite-sized pieces and toss well with the vegetables, checking seasoning
6. Portion out and serve