Mexican Spiced Chicken Thighs and Veggies

Ingredients for chicken

2 lb boneless skinless chicken thighs

As needed: EVOO

juice of 2 limes

2 tsp cumin

1 tsp garlic powder

1 tsp dried oregano

½ tsp dried thyme

½ tsp ground clove

½ tsp chipotle powder

S+P TT

Ingredients for Vegetables

1 large piece jicama/daikon (if Sprouts has it) medium dice

1 red bell pepper, cut into strips

1 orange or yellow bell pepper, cut into strips

1 green bell pepper, cut into strips

1 can of corn

4 baby potatoes, cut in half

AS needed: EVOO, dried oregano, dried thyme, garlic powder, S+P TT

Procedure

1. Preheat oven to 400F
2. Combine all of the chicken ingredients through the S+P in a bowl and mix well to combine
3. Let marinate at room temperature until the vegetables are ready
4. Prep all of the vegetables and combine well with the EVOO in the bottom of the baking dish with a rack
5. Place the chicken on the top rack and bake until the internal temperature reaches 160F
6. Remove from oven, let chicken rest and cut into bite-sized pices
7. Toss together the chicken and the vegetables in the bottom of the baking dish, portion out and serve