



Pan-roasted Chicken and Vegetables

Preparation: **15**mins. | Cooking: **45** mins. | Servings: **6**

INGREDIENTS

2 pounds red potatoes (about 6 medium),
cut into 3/4-inch pieces
1 large onion, coarsely chopped
2 tablespoons olive oil
3 garlic cloves, minced
1 1/4 teaspoons salt, divided
1 teaspoon dried rosemary, crushed, divided
3/4 teaspoon pepper, divided
1/2 teaspoon paprika
6 bone-in chicken thighs (about 2 1/4 pounds), skin
removed
6 cups fresh baby spinach (about 6 ounces)



INSTRUCTIONS

Preheat oven to 425 degrees. Combine potatoes, onion, garlic, oil, salt, rosemary and pepper in a bowl. Transfer to baking sheet, and coat with cooking spray. Combine paprika, salt, rosemary and pepper. Sprinkle on chicken, and arrange over vegetables. Cook 35-40 minutes or until chicken is cooked. Remove chicken, and top vegetables with spinach. Continue roasting 8-10 minutes.

VISIT [RENEWEDYOU.USLI.COM](https://www.renewedyou.usli.com) FOR MORE INFORMATION.