

GREEK CHICKEN

ACTIVE TIME: 15 minutes

TOTAL TIME: 40 minutes

SERVINGS: 6

bon COOK PRODUCTS USED:

Flexiflat, Medium Perforated Baking Sheet, *bon* SALT Natural Flakes, FRENCH PANTRY Rosemary, Basil & Thyme Herb Blend, FRENCH PANTRY Meyer Lemon Oil Blend

INGREDIENTS:

- 6 Chicken Thighs
- 2 tbsp. Oil of choice, for searing
- 2 Lemons (1 juiced, 1 sliced)
- 8 cloves of Garlic, chopped
- 2 tsp. *bon* SALT Natural Flakes
- Pepper to taste
- 1 tsp. Paprika
- 1 tbsp. Rosemary, Basil & Thyme Herb Blend
- 2 tbsp. Meyer Lemon Oil Blend
- 1 lb. Red Skin Potatoes, quartered
- ½ lb. Green Beans
- ½ c. pitted Kalamata Olives

DIRECTIONS:

1. Preheat oven to 400°F
2. In a skillet heat Oil. Sear Chicken Thighs on both sides until browned.
3. While browning Chicken, combine Lemon Juice, Garlic, Salt, Pepper, Paprika, Herb Blend, and Lemon Oil. Stir until combined then add Potatoes and Green Beans. Toss to coat and then spread evenly in a Flexiflat placed on a Perforated Baking Sheet.
4. Once browned, place the Chicken Thighs on top of the Potatoes and Green Beans in the Flexiflat. Distribute the Lemon slices and Olives evenly. Bake for 30 minutes.