



SHEET PAN PESTO CHICKEN WITH LEMONY POTATOES

Serves: 6 Preparation Time: 20

Ingredients

900gms boneless chicken breasts, cut into 2-3 inch pieces
1 medium onion, finely chopped
1/2 cup Jars of Goodness Genovese Pesto
zest and juice of 2 lemons
salt and black pepper
1/2 tsp Tropical Heat Fireball crushed
2 tbsp extra virgin olive oil
4 medium potatoes, cut into wedges
2 tbsp salted butter
2 cloves garlic, finely chopped or grated
1 tbsp sesame seeds
1/2 cup oil packed sun-dried tomatoes, chopped, and reserve the oil
1/2 tbsp chopped fresh dill
1/2 tbsps chopped fresh thyme
2 tablespoons white or regular balsamic vinegar
1 Bottle Jars of Goodness Feta Herb Vinaigrette

Method

1. Preheat oven to 220 C. In a medium bowl, combine the chicken, pesto, onion, lemon zest, and a pinch each of fireball, salt, and pepper. Let sit 15 minutes.
2. On a baking sheet, toss the potatoes with olive oil. Season with salt and black pepper. Roast for 20 minutes, or until tender.
3. Remove the potatoes from the oven. Add the butter, lemon juice, garlic, and sesame seeds, toss to coat, then push the potatoes to one side of the pan. Put the chicken on the other side. Return the pan to the oven and roast for 20 minutes more, until the chicken is cooked through.
4. Meanwhile, make the tomato vinaigrette. In a bowl, whisk together 1/4 cup of the reserved sun-dried tomato oil, 2 tablespoons lemon juice, and the balsamic vinegar until combined. Stir in the sun-dried tomatoes, dill, thyme, and season with salt, pepper, and fireball.
5. To serve, spread some of the feta and herb vinaigrette onto plates, drizzle the sundried tomato vinaigrette on top. Add the potatoes and chicken and top with some fresh green herbs.