

# Rosemary Garlic Chicken Thigh Dinner



## Ingredients:

- Bone In Chicken Thighs
- 1 yellow onion
- Baby potatoes
- Baby carrots
- Olive Oil
- Garlic Salt
- Kosher Salt
- 1/4 cup melted butter

## Instructions:

1. Preheat your oven to 425°F
2. Quarter the potatoes and half the carrots- use as many as you want to make
3. Slice the whole onion
4. Mix the carrots, onions and potatoes on the cooking sheet and make sure there's only one layer.
5. Pour Olive oil over the veggies and toss
6. Place chicken on sheetpan (you can put on top of veggies, but try to have it flat on sheet pan)
7. Pour Olive Oil on top of chicken
8. Melt 1/4 cup butter- then paint onto chicken and veggies
9. Take turns sprinkling Garlic Salt, Kosher Salt, and Rosemary over the sheet pan. Make sure to get both the chicken and the veggies

10. Roast in the preheated oven for about 35-40 minutes or until the chicken reaches an internal temperature of 165°F (74°C) and is golden brown.
11. Let the chicken rest for a few minutes before serving. This will help it retain its juices!
12. Enjoy!

Serve the rosemary garlic chicken thighs with the roasted vegetables for a balanced meal that everyone will love.

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