



## One Pan Roasted Veggies & Chicken

4 servings  
35 minutes

### Ingredients

- 1 lb Chicken Drumsticks
- 2 Yellow Potato (medium, chopped)
- 2 Zucchini (medium, chopped)
- 2 Red Bell Pepper (chopped)
- 2 cups Green Beans
- 1/4 cup Extra Virgin Olive Oil
- 2 tbsps Italian Seasoning
- 2 tsps Paprika
- 1 tsp Sea Salt

### Directions

- 1 Preheat the oven to 400°F (204°C) and line a baking sheet with parchment paper.
- 2 Place the chicken in the center of the baking sheet and arrange the chopped vegetables in a single layer around the chicken. Drizzle oil over chicken and veggies then add the Italian seasoning, paprika and sea salt. Using your hands, toss or rub the spices evenly all over the veggies and the chicken.
- 3 Bake for 25 minutes or until the chicken is cooked through and the veggies are tender. Divide equally between plates and serve.

### Notes

**Vegetable Prep,** To ensure your vegetables cook evenly, be sure to slice them into roughly the same sized pieces.

**Leftovers,** Store in an airtight container in the fridge up to 3 days.