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Sheet Pan Chicken and Spring Vegetables

Serves 4

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

1 pound frozen peas-do not thaw
2 medium leeks, about 8 ounces
2 garlic cloves, peeled
2 cups tiny potatoes-any color
1/4 cup dry white vermouth, white wine, or water
2 tablespoons olive oil, plus more for drizzling
2 teaspoons kosher salt, plus more for sprinkling
Fresh black pepper
8 bone-in, skin-on chicken thighs
6 sprigs fresh dill
15 leaves fresh mint

Equipment for class

Chef's knife
Cutting board
Medium bowl
1 large sheet pan
Paper towels

Sheet Pan Chicken and Spring Vegetables

Serves 4

1 pound frozen peas
2 medium leeks, about 8 ounces trimmed-white to light green parts, rinsed of dirt and cut into 1-inch slices
2 garlic cloves, peeled and minced
2 cups tiny potatoes-any color
1/4 cup dry white vermouth, white wine, or water
2 tablespoons olive oil, plus more for drizzling
2 teaspoons kosher salt, plus more for sprinkling
Fresh black pepper
8 bone-in, skin-on chicken thighs
2 tablespoon fresh dill, roughly chopped
1 tablespoon fresh mint, chopped

1. Heat the oven to 425 degrees.
2. On a sheet pan, place the frozen peas, sliced leeks, garlic, and potatoes. Drizzle with 2 tablespoon of olive oil and sprinkle with 1 teaspoon of salt and a few grinds of black pepper. Toss to coat evenly. Pour vermouth into the pan and shake the pan a bit to distribute the liquid.
3. Pat the chicken thighs dry (this will help the skin crisp up during cooking) and place them, evenly spaced, on top of the vegetables around the out edges of the pan. Sprinkle with remaining salt and a few grinds of black pepper. Roast for 20-25 minutes or until the chicken skin is browned and the potatoes are fork tender.
4. Remove the sheet pan from the oven. Sprinkle with the chopped dill and mint. Shake the pan to coat the vegetables with any accumulated juices and the herbs. Serve hot.

Serving Suggestions:

Cold Salad: Toss the cooked vegetables and potatoes in a bowl. Remove the cooked meat from the bone and add to the bowl. Add a squeeze of lemon and toss. Serve with a glass of white wine!

Soup: Heat stock (chicken or veg). Add the cooked vegetables, potatoes, and chicken meat into the broth. Heat just until hot.