

Salt and Serenity

Chicken Thighs and Sweet Potato Sheet Pan Dinner

Adapted from October 12 2016 New York Times recipe by Sam Sifton.

Serves 4

2 medium sized sweet potatoes
1 ½ pounds boneless, skinless chicken thighs (about 8 thighs)
2 Tablespoons olive oil
1 teaspoon kosher salt
¼ teaspoon freshly ground black pepper
1 teaspoon kosher salt
1 teaspoon smoked paprika
1 teaspoon kosher salt
1 jalapeno, seeds removed, thinly sliced
1 lime, cut into wedges
¼ cup washed cilantro leaves

1. Preheat oven to 425°F. Peel and cut sweet potatoes into matchstick fries (about ¼ inch in diameter). Toss cut potatoes with 2 tablespoons olive oil, 1 teaspoon kosher salt and ¼ teaspoon pepper. Spread out in a single layer on a parchment lined baking sheet. If your sweet potatoes were quite large, you may need to use a second baking sheet so that the sweet potatoes are in a single layer.
2. Sprinkle chicken thighs with smoked paprika and 1 teaspoon kosher salt. Lay chicken thighs over sweet potatoes. Roast for 35-40 minutes, stirring sweet potatoes a few times during cooking to ensure even browning and crisping, until chicken is golden and cooked through.
3. Remove from oven. Scatter with sliced jalapenos and squeeze lime juice over everything. Serve immediately.