



5 INGREDIENT SHEET PAN CHICKEN

SERVES: 4

PREP TIME: 5 minutes

COOKING TIME: 20 to 25 minutes

INGREDIENTS

- ¼ cup olive oil
- 2 TBSP apple cider vinegar
- 3 cloves garlic
- 1 tsp Dijon mustard
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- 2 pounds boneless, skinless chicken thighs (6 to 8)

INSTRUCTIONS

1. Arrange a rack in the middle of the oven and heat to 425°F.
2. Place the olive oil, vinegar, garlic, mustard, salt, and pepper in a mini chopper or food processor. Process continuously until thick and creamy, about 30 seconds. Transfer to a large bowl. Add the chicken thighs and mix well to coat.
3. Transfer the chicken to a rimmed baking sheet and arrange in a single layer. Roast until the chicken is lightly browned and registers an internal temperature of 165°F, 20 to 25 minutes.

RECIPE NOTES

Storage: Leftovers can be refrigerated in an airtight container for up to 4 days.