

## **Oven Roasted Spring Chicken with Roasted Veggies**

### **Chicken:**

1. Sprinkle chicken with spice mix and pepper on all pieces of chicken.
2. Cut Bell Pepper into strips.
3. Chop Onion into 8 pieces.
4. Chop potatoes into 4 pieces each.
5. Put the veggies in a bowl and sprinkle with salt and pepper and olive oil.
6. Put the chicken and veggies on a sheep pan and place them in your oven at 375 degrees and roast for 20 minutes.
7. Turn the veggies and chicken and continue to roast for 20 minutes.
8. Make sure chicken is cooked through.

**Plate:** Place 2 pieces of chicken on a plate and add a side of roasted veggies.

**Enjoy!!**