

Herb Roasted Chicken with Fall Potatoes

Heat Oven to 450 Degrees

Chicken:

Cut Chicken Breasts in half. Sprinkle with Salt and Pepper and herbs.

Potatoes and Onion

Cut the sweet potatoes, yellow potatoes, and onion into small pieces (1 inch chunks). Put the chunks in a bowl and coat with olive oil and sprinkle with salt and pepper and the spices included in the box.

Roast:

Spread the chicken breasts, onions, yellow potatoes, and sweet potatoes on a baking sheet. Drizzle with 3 tablespoons of olive oil.

Roast for 20 minutes.

Turn the chicken breasts and veggies over.

Roast for another 15 minutes... until the chicken is cooked through.

Remove the chicken and veggies and add 3 tablespoons of butter to the veggies and chicken.

Let it melt over the top.

Plate: Add pieces of chicken thighs to a plate and add a side of the veggies.

Enjoy!!