

SHEET PAN DINNER

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Servings: Up to 4
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Cooking Time: 40 Minutes
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INGREDIENTS

- 4 Farmer Focus Whole Chicken Legs (or Drum & Thigh Combo)
- Olive oil
- Kosher salt and freshly ground black pepper
- 2 medium sweet potatoes, peeled and large diced
- 2c Brussels sprouts, halved if large
- 1c crimini mushrooms
- 2T picked thyme leaves
- 1-2T pure maple syrup
- 2T finely chopped parsley



DIRECTIONS

1. Preheat your oven to 425 degrees.
2. Season the chicken on both sides with salt and pepper then place on a sheet tray, leaving some spacing in between. Drizzle with olive oil.
3. In a mixing bowl combine the sweet potatoes, Brussels sprouts, mushrooms, and thyme leaves. Drizzle with olive oil and season with salt and pepper and toss to coat the vegetables in the olive oil. Scatter the veg on the sheet tray with the chicken then drizzle the maple syrup over the top.
4. Roast for 30-40 minutes, until the chicken is cooked through and the vegetables are browned and tender.
5. Remove from the oven and sprinkle with parsley.