

# ROASTED CHICKEN THIGHS WITH SWEET POTATOES AND APPLES

## Ingredients

- |                                   |   |
|-----------------------------------|---|
| 4 Tbsp olive oil, plus extra      | 4 large chicken thighs with skin and bones                        |
| 1 Tbsp kosher salt                |   |
| 1 Tbsp fresh rosemary leaves      | 2 lbs sweet potatoes, cut into 1-inch cubes                       |
| 1 Tbsp finely chopped fresh sage  |   |
| 2 tsp freshly ground black pepper | 2 large heirloom storage apples, cored and cut into 1-inch strips |
| 3 garlic cloves, minced           | 3 Tbsp roughly chopped fresh oregano, for garnish                 |

## Directions

1. Preheat oven to 450 degrees. In a small bowl, mix the olive oil with the salt, rosemary, sage, pepper, and garlic. Rub half of the mixture all over the chicken, coating all sides. Place the chicken on an oiled baking sheet, and roast until the chicken starts to brown and juices from it are running clear, about 30 minutes.
2. While the chicken is roasting, combine the sweet potatoes and apples with the rest of your mixture. When the thighs have gotten to the browned point but aren't quite done yet, transfer them to a dish and set it aside.
3. Put the sweet potatoes and apples onto the baking sheet with the chicken drippings. Stir everything around really well to coat with chicken drippings. Put the baking sheet back in the oven, and roast until the potatoes and apples start to soften, about 30 more minutes. Check the pan and stir things around a couple of times to prevent sticking.

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## Directions, cont.

4. When the sweet potatoes and apples have softened, put the thighs back in the pan on top of the potatoes and apples. Take all the juices that drained from the chicken while it was resting and pour them over everything, then return the pan to the oven. Roast everything together until the chicken is cooked at the bone and the sweet potatoes have started to brown, about 15-20 minutes more.
5. Transfer everything to a deep platter, pour all of the pan drippings over it, and top with a sprinkle of fresh oregano.

Serves: 4 to 6