



Noreen's Kitchen

Balsamic chicken

sheet pan dinner

Ingredients

4 chicken breasts fileted and cut in half
1 bottle, balsamic vinaigrette dressing
1 pound Crimini mushrooms, quartered
2 zucchini, cut into sticks
2 yellow squash, cut into sticks
1 pound grape tomatoes

2 large Russet potatoes cut in thick slices
Olive oil
Balsamic vinegar
Salt to taste
Pepper to taste
Italian seasoning to taste

Step by Step Instructions

Preheat oven to 350 degrees.

Place chicken into a zip top bag and pour over dressing. Allow to marinate for no less than 15 minutes but no more than 4 hours.

Line two rimmed baking sheets with foil and/or parchment paper.

Place potato slices in a large bowl, drizzle with olive oil and sprinkle with salt and pepper.

Arrange the potatoes in a single layer on one half of one of the baking sheets.

Place the chicken on the other half of the baking sheet.

To prepare the vegetables, place them all except the tomatoes in a large bowl and drizzle with olive oil and balsamic vinegar. Season with salt, pepper and Italian seasoning to taste.

Pour vegetables onto the other baking sheet and top with the tomatoes. Drizzle with more olive oil and balsamic vinegar and sprinkle with more salt, pepper and Italian seasoning to taste.

Bake for 30 to 45 minutes or until the chicken is opaque, the potatoes are browned and the vegetables are soft and well roasted.

Remove from oven and allow to cool for five minutes before serving.

ENJOY!