



# Noreen's Kitchen

## Greek Style Chicken

### Sheet Pan Dinner

#### Ingredients

2 pounds boneless skinless chicken cutlets	1 cup Calamata olives (optional)
1 pound new red potatoes, quartered	1 cup Greek style salad dressing, divided
1 pound fresh broccoli, cut into florets.	Juice of 1 lemon
1/2 head fresh cauliflower cut into florets	1 tablespoon Greek Style seasoning
1 sweet onion, cut into quarters	Salt to taste
6 cloves garlic	

#### Step by Step Instructions

Preheat oven to 400 degrees.

Prepare a sheet pan with aluminum foil.

Wash all the vegetables with cool water and drain.

Place all vegetables into a large bowl and dress with 1/2 cup of Greek style salad dressing and the juice of half of a lemon. Toss well to coat.

Pour vegetables onto the prepared sheet pan and arrange into an even layer.

Place chicken into the same bowl you used for the vegetables and pour over the remaining salad dressing and juice of half a lemon. Toss to coat well.

Lay chicken over the vegetables in an even layer.

Salt to taste.

Bake for 30 to 45 minutes until the vegetables are done, the potatoes are soft, when pierced with a knife and the chicken is opaque and no longer pink.

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