

Sheetpan Pesto Chicken and Garlic Potato Wedges

FROM THE KITCHEN OF
DEBBIE MACOMBER



This Sheetpan Pesto Chicken and Garlic Potato Wedges recipe delivers big on flavor and makes cooking and cleanup a breeze. This meal can easily be scaled up or down to feed your family. If scaling up, split the chicken and potatoes onto two separate baking sheets, otherwise the potatoes will not get crispy.

Serves 4

Ingredients

4 bone-in, skin-on chicken thighs
¼ cup prepared pesto
1 small minced shallot (about ¼ cup)
2 garlic cloves, minced
Zest of 1 lemon, plus 1 tablespoon juice, remaining lemon reserved for serving
¾ teaspoon kosher salt
¼ teaspoon ground black pepper
1/8 teaspoon red pepper flakes

2 pounds russet potatoes, scrubbed
1 tablespoon olive oil
1 ½ teaspoon kosher salt
½ teaspoon ground black pepper

Directions

Preheat oven to 400°F. Line a baking sheet with foil.

In a large bowl, mix together the pesto, shallot, garlic, lemon zest and juice, salt, pepper and red pepper flakes. Add the chicken, toss to coat and let marinate while you prepare the potatoes.

Cut potatoes in half lengthwise, then cut each half into 8 wedges. On baking sheet, toss potatoes with olive oil, salt and pepper. Spread into a single layer. Make space for chicken towards the corners, then place chicken in empty space. Spoon remaining marinade on top of chicken.

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Directions Continued...

Bake for 40 to 50 minutes, until chicken juices run clear (or until an instant-read thermometer reads 185°F and potatoes are very tender. Remove baking sheet from oven and preheat broiler. Transfer chicken to a plate and tent with foil. Spread potatoes out into a single layer. Place baking sheet under the broiler for 3 to 5 minutes, until potatoes are browned and crispy, but not burned. Remove from the oven and serve with extra lemon for squeezing.

We love to serve this with a simple salad, dressed with balsamic vinaigrette.