

Honey Garlic Chicken Thighs With Sweet Potatoes and Green Beans



SERVES: 4



TOTAL TIME: 47 MINUTES



ESTIMATED COST:
\$7 TO \$9

INGREDIENTS

- 4 bone-in, skin-on chicken thighs,
- 2 medium sweet potatoes, peeled and cubed,
- 2 cups green beans, trimmed (fresh or frozen and thawed),
- 3 tablespoons olive oil, divided,
- 2 tablespoons honey,
- 3 garlic cloves, minced,
- 1 teaspoon paprika,
- Salt and pepper



Simple,
Wholesome,
Delicious!

INSTRUCTIONS

- 1 Preheat oven to 425°F. Line a large sheet pan with foil.
- 2 In a small bowl, whisk together honey, minced garlic, 1 tablespoon of the olive oil, paprika, salt, and pepper.
- 3 Toss sweet potato cubes with 1 tablespoon olive oil, salt, and pepper. Spread on one side of the pan.
- 4 Place chicken thighs in the center. Brush generously with the honey garlic mixture.
- 5 Roast for 20 minutes, then pull the pan out, push the chicken to one side, and add the green beans tossed with the remaining olive oil and salt.
- 6 Return to oven for 15 more minutes, until chicken skin is golden and sweet potatoes are tender.

