

# Chicken & Veggie Bake

**Course** Main Dish  
**Cuisine** American

<b>Servings</b>	<b>Prep Time</b>	<b>Cook Time</b>
4-6 PEOPLE	15 MINUTES	1 HOUR

## Ingredients

- 6 Chicken Thighs
- 3 medium Red Potatoes (quartered)
- 2 large Carrots (peeled & chunked)
- 1 medium Onion (chunked)
- 2-3 cloves garlic (sliced thick)
- 2-3 tbsp olive oil
- 1 packet Taste of Italy Seasoning

## Instructions

1. Place chicken thighs on parchment paper lined pan with short sides.

2. Sprinkle chicken with 1/2 tsp of seasoning packet.

3. Put prepared veggies in a bowl. Drizzle with olive oil and the remainder of the seasoning packet. Toss to mix.

4. Place veggies on pan in a single layer around the chicken thighs.

5. Bake at 400 degrees for 1 hour.

6. Serve & Enjoy!