

Garlic Ranch Chicken and Veggies

Preheat oven to 400 degrees

Crisp-tender chicken baked to absolute perfection with roasted carrots and potatoes – all cooked in a single pan!

Ingredients

- 8 teaspoons brown sugar, divided
- 8 bone-in, skin-on chicken thighs
- 16 ounces baby red potatoes, halved
- 16 ounces baby peeled carrots
- 2 tablespoons olive oil
- 1 (1-ounce) package Ranch Seasoning and Salad Dressing Mix
- 3 cloves garlic, minced
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons chopped fresh parsley leaves

Directions

1. Preheat oven to 400 degrees F.
2. Lightly oil a baking sheet or coat with nonstick spray.
3. Using your fingers, work the brown sugar, about 1 teaspoon per thigh, onto both sides of the chicken.
4. Place chicken, potatoes and carrots in a single layer onto the prepared baking sheet.
5. Drizzle with olive oil and sprinkle with Ranch Seasoning and garlic; season with salt and pepper, to taste.
6. Place into oven and roast until the chicken is completely cooked through, reaching an internal temperature of 165 degrees F, about 25-30 minutes.
7. Then broil for 2-3 minutes, or until caramelized and slightly charred.
8. Serve immediately, garnished with parsley, if desired.

From:

<https://wiki.jjoelc.com/> - JJoelC Wiki

Permanent link:

https://wiki.jjoelc.com/doku.php?id=wiki:recipes:chicken:garlic_ranch_chicken_and_veggies

Last update: **2017/06/26 09:11**

