

## Easy Baked Balsamic Chicken

Mediterranean sheet pan meal that will quickly be one of your favorites!

### Ingredients

- 1 pound chicken breasts, cut into chunks
- 2 small sweet potatoes, diced large
- 1 medium red onion, cut in wedges
- 1 sweet pepper, sliced
- 2 Tbsp olive oil (I used garlic infused)
- 2 Tbsp aged balsamic vinegar
- Juice from ½ lemon
- 1 tsp dried tarragon
- 1 tsp dried oregano
- 1 tsp paprika
- 1 tsp sea salt
- ½ tsp fresh ground pepper
- 4 oz crumbled feta cheese
- 2 Tbsp sliced kalamata olives
- Fresh parsley



### Directions

1. Combine oil through pepper and whisk together. Add chicken, potatoes, onion and sweet pepper and toss until coated.
2. Preheat oven to 425 degrees and line a baking sheet with foil or parchment.
3. Spread chicken & veggies onto the baking sheet in a single layer.
4. Bake for 40-45 minutes or until chicken is done. Sprinkle feta, olives and parsley over entire pan and serve.

Makes 6 servings

### Nutrition Facts:

Calories	277
Total Fat	14.7g
Total Carbohydrates	10.5g
Dietary Fiber	1.1g
Protein	25g