

Sheet-Pan Chicken with Sweet Potatoes and Peppers

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Time: 40 Minutes, plus 30 minutes marinating

Yield: 3 to 4 servings

INGREDIENTS

3 tablespoons apple cider vinegar

1½ teaspoons honey

1 medium red onion, thinly sliced

1½ teaspoons kosher salt, more as needed

1 to 2 cloves garlic, grated or minced

1 teaspoon ground coriander

½ teaspoon freshly ground black pepper

2 pounds bone-in, skin-on chicken thighs (4 to 6 thighs)

2½ tablespoons extra-virgin olive oil

12 ounces sweet potato (1 large), peeled and cut into ½-inch cubes

1 large red, yellow or orange bell pepper, thinly sliced

1½ tablespoons finely chopped fresh sage

¾ teaspoon sweet paprika

⅛ teaspoon cayenne

⅛ teaspoon ground allspice

Cilantro leaves, for serving

PREPARATION

1. In a small, shallow bowl, mix together vinegar and honey. Mix in half the red onion and a pinch of salt and set aside for garnish, tossing the mixture occasionally as the chicken cooks.
2. In a large bowl, mix together 1 teaspoon salt, garlic, coriander and black pepper. Add chicken to bowl and rub the mixture all over it. Let marinate for 30 minutes.
3. Heat oven to 425 degrees. In a large bowl, toss together 2 tablespoons oil, sweet potato, pepper, remaining onion, sage, remaining ½ teaspoon salt, paprika, cayenne and allspice. Spread vegetables out on a rimmed baking sheet.
4. Add remaining ½ tablespoon oil to marinated chicken and turn to coat. Place chicken pieces, skin-side up, among the vegetables, making sure chicken is surrounded by them, but not on top of them. (Chicken should rest directly on the baking sheet.)
5. Roast for 15 minutes. Remove pan from oven and raise heat to 450 degrees. Use a wide spatula to flip vegetables over (but not chicken). Drizzle chicken (but not vegetables) with 2 teaspoons liquid from the onion-vinegar mixture. Roast until chicken is cooked through, 15 to 20 minutes longer.
6. To serve, top chicken and vegetables with a spoonful of onion-vinegar mixture and plenty of cilantro leaves.