

Sheet-Pan Chicken with Artichokes and Herbs
By Kay Chun
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Total time: 50 minutes

Yield: 4 servings

Ingredients

3 large fennel bulbs (about 3 pounds), trimmed, halved lengthwise and cut into ½-inch-thick wedges
2 (14-ounce) cans whole artichoke hearts in water, drained and halved lengthwise
8 ounces cherry tomatoes
6 tablespoons extra-virgin olive oil
Kosher salt and pepper
2 tablespoons minced garlic
2 tablespoons ground fennel
1 tablespoon finely chopped fresh rosemary
1 tablespoon finely chopped fresh sage
8 bone-in, skin-on chicken thighs (about 3 pounds)
½ cup pitted green olives, chopped
2 tablespoons fresh lemon juice
1 teaspoon red-pepper flakes (optional)

Preparation

1. Heat oven to 425 degrees. On a rimmed baking sheet, combine fennel wedges, artichokes, tomatoes and 3 tablespoons oil. Season with salt and pepper and toss to evenly coat. Spread in an even layer.
2. In a small bowl, combine garlic, ground fennel, rosemary, sage and the remaining 3 tablespoons oil. Season chicken all over with salt and pepper, then rub with spice mixture. Arrange the chicken on top of the vegetables skin-side up.
3. Roast until vegetables are tender and chicken is golden and crisp and cooked through, 35 to 40 minutes.
4. Divide chicken and vegetables among plates. Pour pan juices into a small bowl, let settle and then skim off the fat with a spoon. Stir in olives, lemon juice and red-pepper flakes (if using). Spoon sauce over chicken and vegetables. Serve warm.