

Sheet-Pan Chicken with Potatoes, Scallions and Capers
New York Times Cooking
By Kay Chun

Yield: 4 servings
Time: 40 minutes

INGREDIENTS

12 scallions, trimmed (about 1 pound)
5 tablespoons extra-virgin olive oil
Kosher salt and black pepper
1 pound Yukon gold potatoes (about 3 large), sliced 1/8-inch-thick (about 4 cups)
8 large bone-in, skin-on chicken thighs (about 3 pounds)
2 tablespoons drained capers
1 tablespoon fresh lemon juice, plus 4 lemon wedges for serving (optional)

PREPARATION

1. Heat oven to 450 degrees. Place scallions in a single layer on a rimmed baking sheet, drizzle with 1 tablespoon oil and season with salt and pepper. In a medium bowl, season potatoes with salt and pepper and toss with 2 tablespoons oil. Spread half of potatoes in a single layer over scallions. Season chicken with salt and pepper, drizzle with the remaining 2 tablespoons oil and place on top of the potatoes. Arrange remaining potatoes around chicken. Roast until chicken is cooked through and potatoes are tender and golden, 30 to 35 minutes.
2. Transfer chicken, potatoes and scallions to serving plates. Scrape remaining pan juices and drippings into a small bowl, stir in capers and lemon juice and season with salt and pepper. Spoon over chicken and serve with lemon wedges, if using.