

Roasted Chicken Thighs with Sweet Potatoes and Rosemary

Ingredients:

- 2 large or 3 medium sweet potatoes
- 5 to 6 sprigs rosemary (leaves separated and chopped, about 1 tablespoon)
- 1 ½ teaspoons oregano
- 1 teaspoon pure maple syrup or honey
- 6 chicken thighs (skin-on, bone-in)
- 1 whole head of garlic (cloves separated, not peeled)
- Salt and pepper, to taste
- Olive oil

Instructions:

1. Preheat the Oven:

Heat your oven to 375°F (190°C).

2. Prepare the Sweet Potatoes:

Scrub the sweet potatoes and remove any impurities. Slice off the tips, then cut the sweet potatoes into wedges and place them in a bowl.

3. Season the Sweet Potatoes:

Drizzle the sweet potato wedges with olive oil and maple syrup (or honey). Season with salt, pepper, half of the chopped rosemary leaves, and about ½ teaspoon of oregano. Mix well to coat all the wedges evenly. Arrange them on a baking sheet in a single layer.

4. Prepare the Chicken Thighs:

Trim any excess skin from the chicken thighs. Season both sides generously with salt and pepper. Sprinkle with the remaining rosemary and oregano, pressing the herbs down with your hands to ensure they stick. Place the seasoned chicken thighs on the baking sheet alongside the sweet potatoes.

5. Add Garlic:

Scatter the separated garlic cloves around the pan.

6. Roast:

Place the pan in the oven and roast for 60 to 75 minutes, or until the sweet potatoes are tender and the chicken is completely cooked through.

7. Serve:

Serve the roasted chicken thighs and sweet potatoes with the roasted garlic cloves. Enjoy!