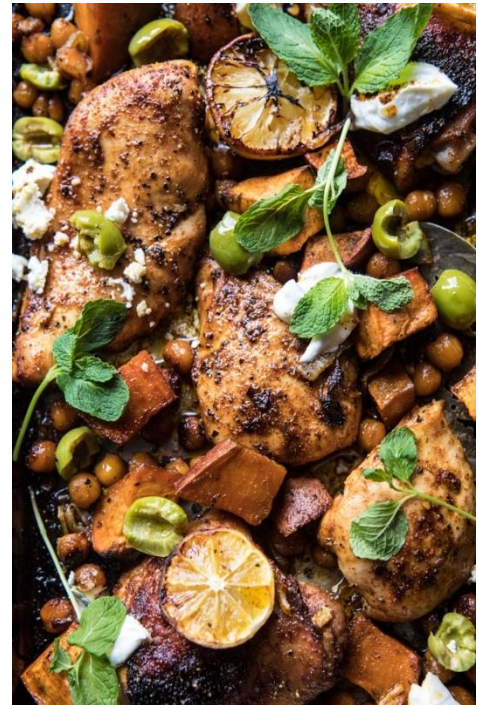


## **Sheet Pan Harissa Chicken with Chickpeas**

### **Ingredients**

- 1 ½ pounds thighs (or boneless chicken breasts)
- ¼ cup olive oil (plus, more for drizzling)
- 2 lemons (juice and zest from 1 + 1 sliced)
- 2 tablespoons harissa seasoning
- 1 tablespoon honey
- Add kosher salt and black pepper
- 2 medium sweet potatoes (cut into 1 inch chunks)
- 1 sweet onion (sliced)
- 14 ounces chickpeas (drained)
- ½ cup feta (crumbled)
- ⅓ cup green olives (smashed)
- Add cilantro (or plain greek yogurt and fresh mint, for serving)



### **INSTRUCTIONS**

1. Preheat the oven to 425 degrees F.  
On a rimmed baking sheet, combine the chicken, 2 tablespoons olive oil, the lemon juice, lemon zest, harissa seasoning, honey, and a large pinch each of salt and pepper. Toss well to evenly coat the chicken. Add the sweet potatoes, onions, and chickpeas, and toss with the remaining 2 tablespoons olive oil, along with another pinch of salt and pepper. Arrange everything in an even layer. Add the lemon slices and then transfer to the oven. Roast for 40-45 minutes, tossing halfway through cooking until the chicken is cooked through and the potatoes are golden.
2. Meanwhile, combine the feta, olives, and a drizzle of olive oil in a bowl.
3. To serve, top the chicken with the feta, olives, and yogurt. Sprinkle with mint or cilantro. Enjoy!