

Sheet Pan Ranch Chicken and Veggies

Makes 4 Servings

Ingredients

- 2 chicken breasts, boneless, skinless, cut into 2-inch chunks
- 2 cups fresh or frozen broccoli pieces
- 2 large bell peppers, cut into 1-inch pieces
- 1/2 small red onion, cut into 1-inch pieces
- 2 large potatoes, cut into 1-inch pieces
- 2 tablespoons vegetable oil or olive oil
- 2 tablespoons ranch seasoning

Directions

1. Preheat oven to 450 degrees and line a rimmed baking sheet with aluminum foil. Place cut chicken, broccoli, bell peppers, onion and potatoes on foil-lined baking sheet. Add oil and ranch seasoning and toss to coat.
2. Bake for 10 minutes and flip chicken and vegetables. Cook 10 to 15 more minutes, until vegetables are soft and chicken is fully cooked (meat thermometer reads 165 degrees). Serve and enjoy.



Recipe from: Feeding Pennsylvania and PA Eats