# MakeItGAP

**RECIPE**

**SHEET PAN HARISSA CHICKEN DINNER**

**YIELD:** 4 Servings

**INGREDIENTS:**
- 2 Tbsp. harissa sauce, divided
- 4 (5 oz.) bone-in chicken thighs
- 8 oz. multicolored carrots, peeled, halved lengthwise and crosswise
- 8 oz. cauliflower florets
- 8 oz. baby potatoes, halved
- 2 Tbsp. olive oil
- 1/2 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 2 Tbsp. chopped fresh parsley
- 2 cloves garlic, minced
- ½ tsp. grated orange zest

**PREPARATION:**

Preheat oven to 375°F.

Spoon 1 teaspoon harissa sauce under the skin of each thigh, then transfer to an aluminum foil-lined 10x15-inch baking pan. Spread carrots, cauliflower, and potatoes onto the pan. Drizzle evenly with oil, then sprinkle with salt and pepper.

Roast, uncovered, in the preheated oven until an instant-read thermometer inserted in thickest parts of chicken registers 175°F, 40 to 55 minutes. Stir vegetables once halfway through.

Stir together parsley, garlic, and zest in a small bowl.

Toss vegetables with remaining 2 teaspoons harissa sauce. Sprinkle with parsley mixture.

Recipe adapted from allrecipes.com