

## Sheet Pan Orange Chicken and Vegetables with Spinach & French Herb Vinaigrette Salad

**4 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME: 30 minutes**

Windy Meadows Family Farm Boneless Chicken Thigh, thawed  
Texas Farm Patch Broccoli, washed  
Fruitful Hill Farm Sweet Potatoes, washed and scrubbed, peeled (optional)  
Gundermann Acres Spinach, root end trimmed  
Farmhouse Kitchen Orange Sauce, stirred well before use  
Farmhouse Kitchen French Herb Vinaigrette, shaken or stirred well before use  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil

**STEP 1** Preheat the oven to 425°F degrees. As the oven is preheating, line a large, rimmed baking sheet with foil and set aside. Next, cut the sweet potato into cubes, about 1” in size and add to the baking sheet. Chop the broccoli into large florets, about 2”, and set aside in a bowl. Thoroughly wash and rinse the spinach to remove dirt and grit. Spin dry or pat with a kitchen towel to remove excess water. Roughly chop the spinach into bite size pieces, about 1”, and set aside in a large bowl.

**STEP 2** Drizzle the sweet potatoes with 1-2 tbsp. oil and 1 tsp. salt and pepper. Toss to coat and spread out in an even layer. Season both sides of the chicken thighs with salt and pepper. Add the chicken, skin side up, to the baking sheet with the potatoes. Leave space between the potato and chicken pieces to help them roast evenly. Roast the chicken and potatoes in the preheated oven for 10 minutes.

**STEP 3** After 10 minutes, flip the potatoes. Season the broccoli florets with 1 tbsp. oil and ½ tsp. salt and pepper. Toss to coat and then scatter the broccoli florets around the potatoes and chicken. Place the baking sheet back in the oven and roast for an additional 10-12 minutes. (Note: You may need to use a second baking sheet for the broccoli.) The potatoes should be caramelized around the edges and creamy on the inside. The broccoli should be crisp tender and lightly browned around the edges. The chicken thighs should register 165°F when measured at the thickest part. Drizzle half of the orange sauce all over the chicken and vegetables and roast for 3-4 minutes to lightly glaze the ingredients.

**STEP 4** Dress the chopped spinach with half of the French herb vinaigrette. Toss to coat. Season with salt, pepper, and additional vinaigrette to taste.

**STEP 5** Add the roasted chicken and vegetables to the serving plates. Drizzle with additional orange sauce. Serve with a side of dressed spinach salad. Enjoy!