



# One Pan Roasted Chicken Thighs

## with Peaches and Shallots

Number of Servings: 4

Hands on Time: 15 min

Total Time: 35 min

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1. Heat oven to 425F.
  2. Sprinkle chicken all over with salt, pepper, and lemon zest.
  3. Heat 1 tablespoon oil in a very large ovenproof skillet over medium high heat.
  4. Add chicken, skin side down, and cook 4 minutes or until golden brown. Flip chicken and cook 4 minutes.
  5. Add shallots, peaches, olives, pinch of salt, red pepper flakes, and 2 tablespoons olive oil to skillet.
  6. Transfer to oven and cook 15-20 minutes or until chicken is done.
  7. Sprinkle with thyme and drizzle with lemon juice.
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### Ingredients

- 8 bone in, skin on chicken thighs
- 1 ½ tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 3 Tbsp. olive oil
- 1 tsp. lemon zest
- 4 shallots, halved
- 2 peaches, cut into large wedges
- ½ cup pitted Castelvetrano olives, halved
- ½ tsp. red pepper flakes
- 1 Tbsp. chopped fresh thyme
- 2 Tbsp. fresh lemon juice