

## Internet Chicken with Apples, Bacon, and Brussels Sprouts

Recipe courtesy of Sheet Pan Chicken: 50 Simple and Satisfying Ways to Cook Dinner

By Cathy Erway

### Serves 4

4 tablespoons extra-virgin olive oil

2 tablespoons red wine vinegar

2 tablespoons pomegranate molasses

2 garlic cloves, minced

1 tablespoon minced fresh rosemary

1 tablespoon minced fresh thyme

4 bone-in, skin-on chicken thighs

Salt and black pepper

1 large sweet potato, peeled and coarsely chopped into 3/4-inch pieces

8 to 10 brussels sprouts, halved

2 medium Fuji apples, cored and sliced into half-moons about 3/4 inch thick

6 to 8 slices smoked bacon, chopped crosswise into 1-inch- wide pieces

Preheat the oven to 450°F.

In a large bowl, combine 2 tablespoons of the olive oil, the vinegar, pomegranate molasses, garlic, rosemary, and thyme. Add the chicken and season with salt and pepper. Massage the chicken with your hands (both of them!), working to distribute the herbs and seasoning evenly over the chicken. Set aside to rest at room temperature while you prepare the rest of the ingredients.

Place the sweet potato, brussels sprouts, and apples on a sheet pan. Drizzle with the remaining 2 tablespoons olive oil, then toss to evenly coat and season with salt and pepper. Spread in an even layer, turning the brussels sprouts cut-side down to get as much contact with the pan as possible.

Place the chicken thighs over the vegetable-apple mix. Scatter the chopped bacon over everything. Roast for about 30 minutes, until the chicken is well browned on top and a kitchen thermometer inserted into the thickest part of a thigh registers 160°F. Serve!