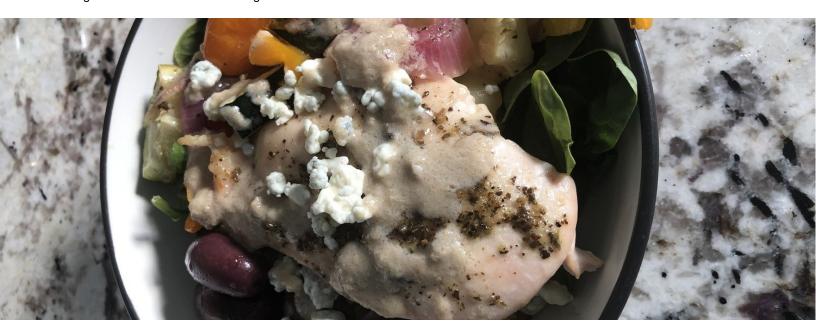
## **Mediterranean Sheet Pan Dinner**

17 ingredients · 45 minutes · 4 servings



## **Directions**

- 1. Preheat oven to 425 degrees
- 2. Chop up all veggies
- 3. Mix the herbs with 1 T avocado oil
- 4. Rub half the marinade on the chicken. Toss the other half with the veggies.
- **5.** Place veggies and garlic on sheet pan. Place chicken on top. Bake for 25-30 minutes.
- 6. Separate veggies and chicken in bowls. Top with Tzatziki and olives. Enjoy.

## Ingredients

- 1 1/2 lbs Chicken Thighs
- 1 head Cauliflower (small)
- 2 Zucchini (small)
- 1 Red Onion
- 1 Yellow Bell Pepper
- 1 cup Cherry Tomatoes (halved)
- 3 Garlic (minced)
- 2 tsps Oregano
- 1 tsp Dried Basil
- 1/2 tsp Garlic Powder
- 1/2 tsp Onion Powder
- 1/2 tsp Sea Salt
- 1/4 tsp Black Pepper
- 2 tbsps Avocado Oil
- 1/2 cup Pitted Kalamata Olives
- 1/4 cup Feta Cheese
- 1/4 cup Tzatziki (or more for taste)

