



Roast Chicken with Sweet Potato Wedges

- 4 chicken breasts (bone in, skin on)
- 3 medium sweet potatoes
- 3 - 4 tablespoons olive oil
- Fresh thyme
- Kosher salt
- Pepper

Heat oven to 400 degrees. Line a baking sheet with aluminum foil.

Scrub the sweet potatoes and cut into wedges (approximately 6 - 8 per potato). Place sweet potatoes and chicken breasts on the sheet pan. Season with salt and pepper, drizzle with olive oil, and mix to coat everything well. Place several sprigs of fresh thyme on the chicken and potatoes.

Bake for 1 hour or until the chicken registers 165 degrees on an instant read thermometer.

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