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What's better than an easy-to-make dinner? One pan to make it in! Here's a sheet pan chicken dinner than screams autumn, but cooking it is super simple.

### **Fall Sheet Pan Chicken**

Adapted from foodandwine.com

Serves 6

½ lb (or half a 1 lb) boule (loaf) of sourdough bread  
½ lb slab bacon, or thick cut bacon  
1 large Russet potato  
1 large red onion  
10 crimini mushrooms, quartered  
2 Tbsp cold unsalted butter, diced  
1 tsp dried oregano  
½ tsp crushed red pepper  
¼ c extra-virgin olive oil  
Salt and pepper to taste  
6 whole chicken legs (thighs and legs)

1. Preheat the oven to 400°F. Line a rimmed baking sheet with a silicone mat for easier clean-up.
2. Cut or tear the bread into chunks roughly 2" wide. Cut bacon into lardons (1 x 2"). Peel and cut potato in half, then each half into ½" wide wedges. Cut the onion into 1" chunks.
3. Combine bread, bacon lardons, potato, mushrooms and onion in a large bowl. Toss in diced butter and sprinkle with oregano, red pepper, olive oil and salt and pepper. Toss to combine and spread out in to the prepared baking sheet.
4. Nestle chicken legs in the bread mixture and bake about 45 minutes or until bread is crisp, potatoes are tender and chicken registers about 171°F.
5. Let the dish rest for 10 minutes before serving with a large green salad.

**Shopping List:** sourdough bread boule, slab (or thick cut) bacon, russet potato, red onion, crimini mushrooms, whole chicken legs (leg and thigh)

**Equipment Needed:** Cutting board and knife, large mixing bowl, mixing spoon, half sheet baking pan, silicone mat, tongs, measuring cups and spoons, meat thermometer, serving platter

**Pantry Staples:** unsalted butter, dried oregano, crushed red pepper, extra-virgin olive oil, salt and pepper