

RECIPE *Sheet Pan Chicken and Potatoes*

Ingredients

*1 lb Chicken Breast
1 lb Carrots
½ lb Potatoes
½ tablespoon Paprika
*Oregano Vitality
1 tablespoon Garlic Powder
1 tablespoon Onion Powder
6 TBSP Olive Oil*

Directions

*Preheat oven to 350°
Cut chicken breasts into small bite-size pieces. Cut potatoes into bite size pieces also. Add chicken, potatoes, and carrots into a mixing bowl and toss with olive oil and herb blend.
Line baking sheet with foil and add mixture pressing down into single layer. Bake on 350° for 15-20 minutes or until chicken is thoroughly cooked and veggies are soft and easily pierced with a fork.*

**Insert a clean toothpick into the Oregano Vitality and swirl into the 6 TBSP of Olive Oil.
(This is a powerful oil and does not need a full drop.)*