

Sheet Pan Hummus-Crusted Chicken

Recipe By Tracey Ceurvels



Cooking and Prep:  50
m

Serves:  3

No Allergens

Preference: Meat

Difficulty: Easy

Diet: Gluten Free

This is a rendition of the hummus-crusted chicken in my cookbook. This time I turned it into a sheet pan dish, making it super easy to serve as a weeknight meal. Although I made it with the following vegetables, this is a forgiving dish, so you may use any vegetables, hummus, and fresh herbs you like.

Ingredients (12)

Main ingredients

- 1 large (or 2 medium) white or yellow onion, sliced
- 2-4 potatoes, quartered or sliced
- 2 lemons, 1 sliced; 1 zested and juiced
- 1 can artichoke hearts
- 1/2 cup olives (I used **Tuscanini Kalamata** but any will do; if you use large olives, chop them up)
- 1 and 1/2 pounds chicken breast, cut into chunks

- 2 tablespoons **Gefen Olive Oil**
- about 1/3 cup hummus
- Tuscanini Sea Salt**, to taste
- freshly ground pepper
- 2 tablespoons fresh oregano (or another herb of your choice)

Sommelier Suggests

- Jezreel Valley Levanim**
-

Start Cooking

Prepare the Chicken

1. Preheat oven to 375 degrees Fahrenheit.
2. On a large cookie sheet, arrange onions, potatoes, artichokes, and lemon slices. Place the chicken pieces on top of the vegetables. Add the olives.
3. Drizzle olive oil and lemon juice over the chicken and vegetables. With a spoon, top the chicken with hummus.
4. Sprinkle, salt, pepper, oregano, and lemon zest all over the pan. Bake in oven for about 30 minutes, until chicken is cooked through. Sprinkle the dish with more fresh oregano. Serve immediately.

About

Recipe reproduced with permission from Tracey Ceurvels, author of **The NYC Kitchen** cookbook.