

WILLIAM'S EASY SHEET-PAN CHICKEN DINNER

When he doesn't have time to create separate dishes for a meal, William relies on this old favorite, a sheet-pan supper that can easily be expanded to feed more people without much fuss. This is his mother's original recipe, for four people. Just add more of everything to increase the servings!

6 boneless, skinless chicken thighs

1 tablespoon paprika

1 tablespoon chili powder

1 teaspoon each of salt and pepper

1 lb. small potatoes (fingerlings, baby potatoes, or cut up regular potatoes)

1 lb. Brussels sprouts, quartered (if you don't like them, leave them out!)

6 shallots, trimmed and quartered (use 2 onions instead, if you wish)

1 tablespoon thyme (fresh or dried)

Olive oil

Pre-heat oven to 425 degrees F.

Combine paprika, chili powder, and half each of the salt and pepper in a small bowl. Rub mixture evenly over chicken.

Place potatoes, sprouts, and shallots in a bowl, sprinkle with thyme, 2 tablespoons of olive oil, and remaining salt and pepper. Toss to coat.

Place chicken and veggies on a rimmed baking sheet (William lines the baking sheet with parchment paper to make clean-up easier).

Roast 15-18 minutes (until chicken is cooked through and veggies look slightly browned). If you want, raise the oven temperature to broiling and leave rack in for another 3 minutes to crisp things up a bit.