

# rosemary balsamic sheet pan chicken with bacon & apples

**Serves 6**

RECIPE ADAPTED FROM: [Wholesomelicious](#)

COOK TIME: 25 minutes

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1½ lbs chicken thighs, cut into small chunks  
¼ cup balsamic vinegar  
⅓ cup olive oil  
Juice of ½ lemon  
2 cloves garlic, crushed or diced  
¼ cup finely chopped rosemary  
10 oz Brussels sprouts, cut in half,  
or quartered if large  
2 apples cored, peeled and chopped  
4 slices of high-quality bacon finely chopped  
Salt and pepper, to taste

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COMBINE balsamic vinegar, oil, lemon juice, garlic and rosemary in a large bowl.

PLACE chicken into the marinade. Marinate for at least 5 minutes, but up to 12 hours.

PREHEAT oven to 375°F and line a large sheet pan with parchment paper.

SCATTER chicken on sheet pan, then add Brussels sprouts, apples and bacon.

BRUSH any reserved marinade over sprouts and apples.

BAKE for 15 minutes (depending on thickness of chicken).

BUMP up the oven to 425°F and cook for another 5-10 minutes to get everything extra crispy!

REMOVE from oven and serve immediately.

SEASON to taste with salt and pepper.

