

# sheet pan harissa chicken and sweet potatoes

**Makes 4 servings**

RECIPE ADAPTED FROM: [Feasting at Home](#)

COOK TIME: 20-30 minutes

---

## Harissa Marinade

- 2 garlic cloves, finely minced or crushed
- 1 tsp salt
- ¼ cup olive oil
- 1½ tsp cumin
- 1½ tsp smoked paprika
- 1½ tsp chili powder
- ¼ tsp chipotle powder (or sub chili flakes), optional
- 1 tsp vinegar

- 
- 2 medium sweet potatoes (about 1 lb each), diced into ½-inch cubes, unpeeled
  - 1 large red onion, sliced into ½-inch wedges
  - 4 chicken thighs, skin on, bone in (or substitute 4 oz Tofu “filets” about 1-in thick or a thick meaty white fish like sea bass)

PREHEAT oven to 425°F.

STIR marinade ingredients together in a small bowl.

DICE sweet potatoes into ½-¾ inch cubes and place in a medium bowl with half the marinade. Toss to coat.

PLACE in a single layer on one side of a parchment lined sheet pan.

CUT the onion and place next to the sweet potatoes, saving room for the chicken.

DRIZZLE with a little oil.

PLACE the chicken in the same bowl and add the remaining marinade, coating all sides well.

LINE up chicken next to the onions. If using very small sheet pans, you may need to use two. Try not to overlap anything.

PLACE sheet pan(s) in the oven and bake for 20-30 minutes, rotating the pan if necessary. Check the sweet potatoes after about 15 minutes and remove from oven if done. Double check that the chicken is cooked through (165°F) before serving. For extra crispy skin, broil for a few minutes at the end.

DIVIDE the roasted sweet potatoes and onions among 4 bowls and top with chicken.

