

## Roadside Chicken and Potato Sheet Pan Dinner

Sheet pan meals are my favorite. Everything cooks in the same place, so there's not pots and pans to clean up. On a busy night, there's nothing better.

This one is as easy as it is delicious. Chicken tenders coated in crispy breadcrumbs and a savory seasoning blend, with thick potato wedges that turn out perfectly fluffy and crisp. It's perfect for kids, but adults will love it too.

When buying breadcrumbs, make sure to grab the Japanese panko variety over the finely ground style that you might put into meatballs for filler. They're lighter and crispier and will result in a much crunchier coating. You can also make your own by pulsing slightly stale bread in a food processor. This would be my preferred option, but not the easiest, so panko usually wins.

You'll simply coat your chicken and potatoes with a bit of Ava Jane's Kitchen Avocado Oil, breadcrumbs and Roadside Chicken seasoning blend. This savory blend is made for chicken — it's loaded with herbs and garlic, with a hint of spice. It's perfect to liven up simple dishes like this chicken and potatoes.

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Serves 2

Prep time: 30 minutes

### Ingredients:

12 ounces chicken tenders

2 potatoes, cut into wedges

1/2 cup panko breadcrumbs

2 tablespoons Ava Jane's Kitchen Avocado Oil

2 teaspoons Ava Jane's Kitchen Roadside Chicken seasoning blend

### Directions:

Preheat oven to 400 degrees F. Line a baking sheet with parchment paper.

Put all of the ingredients in a freezer bag. Shake to coat and spread on prepared pan.

Bake for 20-30 minutes, until chicken is cooked through and potatoes are tender.