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Recipes / By Course / By Ingredient / Chicken / Vegetables / Home-Cooked Dinner Recipes - Comfort Food / Italian / Main Course / One Pan & Quick to Prep / Sheet Pan Chicken Thighs with Pesto & Peppers

Ready In: **55 mins**

Prep: **20 mins**

Servings: **2**

Sheet Pan Chicken Thighs with Pesto & Peppers

SAVE RECIPE

Saved by 45'

★★★★★ 4.60 (5)



Ingredients

- 1/2 white onion, peeled, thinly sliced (about 2 cups)
- 1 Wegmans Organic Red Bell Pepper, cored, seeded, thinly sliced (about 1 1/2 cups)
- 1 Poblano pepper, cored, seeded, thinly sliced (about 1/2 cup) (wear gloves while handling)
- 2 Tbsp Wegmans Organic Extra Virgin Olive Oil
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 pkg (about 1 lb) Wegmans Basil Pesto Boneless Skinless Chicken Thighs, 2-inch dice
- 1 pkg (1 lb) Wegmans Campari Cocktail Tomatoes, quartered
- 1/2 of a 6.7 oz jar Italian Classics Pesto Sauce
- 11 cloves Wegmans Roasted Garlic (Cheese Shop), larger pieces halved

Nutrition Information

Nutrition Information is per serving

| | |
|----------------------|---------|
| Protein | 43.g |
| Added Sugar | 0.g |
| Fiber | 8.g |
| Carbohydrate | 27.g |
| Sodium | 1650.mg |
| Cholesterol | 130.mg |
| Saturated Fat | 8.g |
| Fat | 43.g |
| Calories | 650. |

Ingredients (10)

- Wegmans Campari Cocktail Tomatoes **\$3.99** / ea
- Wegmans Italian Classics Basil Pesto Sauce **\$3.99** / ea
- Wegmans Roasted Garlic Cloves **\$4.20** / ea

Wegmans Tellicherry Black Pepper Grinder

\$5.99 / ea



Poblano Peppers

\$0.96 / ea



Wegmans Italian Classics Organic Olive Oil, Extra Virgin

\$7.99 / ea



Wegmans Himalayan Pink Salt Adjustable Grinder

\$5.99 / ea



Organic Red Bell Pepper

\$2.49 / ea



Wegmans Chicken, Thighs, Basil Pesto, Boneless/Skinless, ABF

\$7.86 / ea



White Onions

\$1.47 / ea



Directions

[VIEW STEP BY STEP](#)

1. Preheat oven to 350 degrees. Add onion, red pepper, poblano and oil to parchment paper-lined rimmed baking sheet; season with salt and pepper. Toss to combine; spread evenly over baking sheet.
2. Top vegetables evenly with chicken, then tomatoes. Drizzle vegetables evenly with pesto; top with garlic cloves.
3. Bake 20-25 min until internal temp of chicken reaches 165 degrees (check by inserting thermometer into thickest part of chicken).

Reviews

★★★★★ 4.60 (5)

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| | |
|-----|---|
| 5 ★ | 4 |
| 4 ★ | 0 |
| 3 ★ | 1 |
| 2 ★ | 0 |
| 1 ★ | 0 |

1-5 of 5 Reviews

Sort By Highest Rated



Reviews: 2

★★★★★ 21 days ago

Delicious and easy

My husband loved this but it turned out kind of soupy so the parchment paper was pointless and we wound up it in bowls. The package of marinated chicken was 1.2 pounds so, with a green vegetable (onions and peppers may be vegetables don't qualify as a "vegetable" in my book) and a slice of melon, the dish was ample for 4 servings. I used a TBSP of canned diced jalepenos instead of cutting a poblano pepper since I had a sense of what the heat would be that way. I basically just tossed everything together rather than doing fussy layering - gently so the tomatoes don't break up. I did not add the extra olive oil - the pesto is more liquidy than some other brands I've had, and with the chicken marinade there was plenty of liquid. Next time I'll just do this in a large rectangular casserole pan and maybe serve over rice. BTW based on the servings stated on the jar, the amount of pesto is about 3/8 cup.

Sherry

Reviews: 1

★★★★★ 24 days ago

Excellent Dish

This was so quick and easy to make and had great flavor combinations. A new favorite for me and my family.

Jacqueline

Reviews: 1

★★★★★ 25 days ago

Nancy

Reviews: 1

★★★★★ 30 days ago

Very Good Dish!

I made a few changes, used boneless chicken thighs, probably at least 2 lbs., made my own pesto, and left out the garlic cloves on top.. (enough in the pesto!). I put it on top of penne pasta, and cooked it a bit longer than stated. Oh, and I didn't have poblano peppers, so I used red pepper flakes for the heat! Anyway, it was great!

Amy

Reviews: 1

★★★★☆ about 1 month ago

My kids liked the chicken...

My kids liked the chicken so if nothing else, I can buy that marinated chicken again and I know they'll eat it. I think it would be better as a family dish if it was served over pasta—everyone is still hungry! Maybe it's not meant to serve 4. I don't see the serving size anywhere.

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