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## Sheet Pan Garlic Butter Chicken and Asparagus

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Garlic Butter Chicken and Asparagus — Garlic lovers will love this garlic butter chicken baked with a side of asparagus. Crisp at the perfection, this one pan dish will have your family gathering around the table in no time for a busy weeknight!

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## Ingredients list for the garlic butter sheet pan chicken

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- 6 to 8 bone-in, skin-on chicken thighs
- 1 to 2 bunches asparagus, trimmed
- 1/2 cup unsalted butter, melted
- 1 tablespoon lemon juice
- 5 cloves garlic, minced
- 1 tablespoon honey
- 1 coffeespoon Italian herbs (dried oregano, thyme, rosemary, basil)
- Kosher salt and freshly ground black pepper, to taste
- Slices of lemon, for garnish
- Fresh parsley, chopped

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## Directions

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1. Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a small bowl, whisk together butter, lemon juice, garlic, honey, Italian herbs; season with salt and pepper, to taste and set aside.
3. In a skillet over medium fire, brown chicken thighs on both sides for 4 to 5 minutes per side.
4. Arrange browned chicken thighs and asparagus in a single layer onto the prepared baking sheet.
5. Drizzle and brush the butter mixture over the chicken and asparagus and arrange lemon slices on top of chicken.

**6.** Bake into the oven until chicken is cooked through, about 20 minutes. Serve immediately, garnished with parsley, if desired. Enjoy! ♡

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