

## Greek Chicken Sheet Pan Bake

1 16-oz. bottle Greek dressing or vinaigrette  
3-4 large boneless, skinless chicken breasts  
2 red bell peppers, membranes and seeds removed, cut into 1" pieces  
2 zucchini, sliced into half moons  
½ red onion, cut into bite-sized pieces  
1 pint cherry tomatoes  
Pitted Kalamata olives  
Crumbled Feta cheese

In a large bowl or Ziploc bag, marinate the chicken in half of the Greek dressing, reserving the rest for later. Place in the fridge and let sit for 2-4 hours.

Preheat the oven to 375.

Place the chicken breasts on a large baking sheet, discarding the marinade. In a large bowl, combine the remaining dressing with the bell peppers, zucchini, and red onion. Toss to coat. Pour the veggies and the dressing all over the chicken breasts. Sprinkle on the cherry tomatoes.

Bake at 375 for 30-35 minutes or until chicken is cooked through and veggies are tender. Remove from oven and sprinkle on the Feta cheese and olives.

### Other ideas to mix and match

For the veggies:

Red potatoes, quartered  
Mushrooms, quartered  
Yellow squash, cut into half moons  
Carrots, cut into bite-sized pieces  
Green beans

For the toppings:

Pepperoncinis  
Goat cheese instead of Feta  
Flat-leaf parsley, chopped



<https://pineapplehouserules.com/>