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Olive on Tap Sheet Pan Honey Balsamic Chicken & Brussels Sprouts

INGREDIENTS: 3-4 boneless skinless chicken breasts * 1 pound Brussels sprouts, cut in half lengthwise * 3 tablespoons **Olive on Tap Savory Olive Oil** * 1 teaspoon Italian seasoning * salt and pepper to taste * 1 cup **Olive on Tap 18yr Aged Balsamic Vinegar** * 4 tablespoons honey * 1/4 teaspoon garlic powder * 1/4 teaspoon salt

Preheat oven to 400 degrees. Pound chicken breasts to even thickness less than 1 inch. Combine chicken and Brussels in a bowl, drizzle with oil, and toss to coat. Arrange chicken and Brussels sprouts on sheet pan. Season with Italian seasoning and salt and pepper to taste. Transfer to oven and bake for 10-15 minutes or until chicken is cooked through and Brussels sprouts are just barely fork-tender. Meanwhile prepare the glaze. Add balsamic vinegar to a medium bowl, stir in honey, garlic powder, and salt then mix. After chicken and Brussels have baked for about 15 minutes, switch to broil for 2-4 minutes (watch carefully so the Brussels sprouts don't burn). Remove from oven, drizzle with the balsamic glaze, and garnish with cracked black pepper and fresh thyme if desired and serve.