

## **Pan-Roasted Chicken, Cabbage, and Potatoes**

1 teaspoon grapeseed oil, for greasing  
1/8 cup olive oil  
1/8 cup grapeseed oil  
3 tablespoons soy sauce  
1 tablespoon rice vinegar  
1 tablespoon Sriracha  
4 pieces bone-in, skin-on chicken breasts or thighs  
Red baby potatoes, halved  
Ground black pepper and salt, to taste  
1/2 head small cabbage

Preheat the oven to 425°F. Rub a teaspoon of grapeseed (or other neutral) oil to coat a rimmed sheet pan.

In a small bowl, whisk together the grapeseed oil, soy sauce, rice vinegar, and Sriracha. Place the chicken and potatoes in a gallon zip-lock bag. Season with salt and pepper. Pour 1/4 cup of the sauce over the chicken and shake bag around to coat. Let marinate while the oven preheats.

Cut the cabbage in half through the core. Repeat this process until you are left with wedges 1-inch wide. Place the wedges in a large bowl, season salt and pepper, and toss with the remaining sauce. Pour the bag of chicken and potatoes, including juices, on to the sheet pan and spread out in one layer. Roast for 10 minutes. Remove pan from oven, and nestle cabbage wedges all around the pieces, tucking it under in some places. Roast for 20 to 25 minutes more or until chicken is golden and cooked through. Remove pan from oven, transfer chicken to a platter to rest. Return cabbage and potatoes to the oven to roast for 5 to 10 more minutes until potatoes are done.