

# One Pan Chicken, Radishes & Broccoli

6 ingredients · 40 minutes · 2 servings



## Directions

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1. Preheat oven to 375 degrees F and line a baking sheet with foil. Place chicken breasts in the middle of the sheet, sprinkle with sea salt and black pepper (if desired), and top with sliced lemon.
2. Toss the radishes and broccoli with avocado oil and sea salt. Add veggies to the pan, around the chicken. Bake for 30 minutes, or until chicken is cooked through.
3. To serve, divide chicken and veggies between plates, and squeeze lemon juice over top. Enjoy!

## Notes

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### Leftovers

Keep covered in the fridge up to 3 days.

## Ingredients

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<b>10 ozs</b>	Chicken Breast
	Sea Salt & Black Pepper (to taste)
<b>1/2</b>	Lemon (sliced into rounds)
<b>2 cups</b>	Radishes (quartered)
<b>3 cups</b>	Broccoli (chopped into florets)
<b>2 tbsps</b>	Avocado Oil