

Sheet Pan Chicken & Potato Wedges

Some nights you just want a dinner that's simple, filling, and doesn't leave you with a sink full of dishes — and this sheet pan chicken and potato wedges recipe is exactly that.

Everything cooks together in the oven, which means minimal prep and easy cleanup. The chicken comes out juicy, the potato wedges get crispy on the outside and soft on the inside, and the whole pan is packed with flavor.

I'll admit — even though the temperatures are starting to rise, turning on the oven for this one is still worth it. Once everything is on the pan, it's basically **hands-off for about 40 minutes**, which gives you time to help with homework, catch up on your day, or just take a breather.

When I made this batch, I actually used **two sheet pans** because I was cooking a larger portion for my family. If you're making a smaller amount, you can easily scale it down to one pan — just make sure the potatoes have a little space so they roast instead of steam.

And if you'd rather not turn on the oven, you can absolutely make this in the **air fryer** as well. Just cook the chicken and potato wedges in batches depending on the size of your air fryer.

I also filmed a quick video while making this so you can see how it all comes together.

This is the kind of recipe that works great for busy weeknights when you want a **real dinner on the table without a lot of fuss**.

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Ingredients:

- Chicken
- Potatoes
- Olive Oil
- [Rosemary Herb Seasoning Mix](#)
- Salt and Pepper

Directions:

- Preheat the oven to 425
- Cut the Potatoes into wedges
Use the [Veggie Wedger](#) to wedge 3-7 potatoes depending on the size of the potato and how many you are feeding. I plan for 1-2 potatoes per person.
- Season the Potatoes
Add the cut potato wedges to a [mixing bowl](#) and drizzle with the oil and seasoning. (You can also add salt I prefer to wait until after they are cooked.)
- Add the potato wedges to the sheet pan.
Spread the wedges out on a sheet pan. If needed, drizzle with a little extra oil or seasoning.
- Prepare the Chicken
Place the chicken on a lightly oiled sheet pan. Drizzle the chicken with oil and season with salt, pepper, and the seasoning mix.
- Bake
Place the sheet pans in the oven and bake at **425°F for about 40 minutes**, or until the chicken is cooked through and the potatoes are tender.
- **Flip the potatoes halfway through.**
At about **20 minutes**, stir or flip the potato wedges so they cook evenly and develop crispy edges.

Tip: Give the potatoes a little space on the pan so they roast instead of steam. I used **two sheet pans** when making this recipe so the chicken and potatoes had plenty of room to cook evenly. If you're cooking everything on **one sheet pan**, start the potatoes **about 10 minutes before adding the chicken** so they have time to crisp up.

Watch how everything comes together on the sheet pan.