



a simple dinner party: the grocery list

produce

- 1 lemon
- 1 cucumber
- salad greens (romaine or mixed greens), about 6 cups
- 1 carrot
- 1 red onion (or yellow onion)
- 1 large onion (for sheet pan)
- cherry tomatoes (optional)
- fresh parsley (optional)
- fresh mint (optional for the drinks station)
- lemon slices for drinks (use the same lemon or grab an extra)

meat

- 3 lb bone-in, skin-on chicken thighs

dairy

- butter (at least 1 stick)
- vanilla ice cream

bakery

- 12 dinner rolls

pantry and baking

- Baby potatoes, 2.5 lb
- Olive oil
- Kosher salt
- Black pepper
- Paprika
- Dried oregano or Italian seasoning
- Garlic (or a small jar of minced garlic)
- Red wine vinegar or apple cider vinegar
- Dijon mustard
- Honey
- Old-fashioned oats
- All-purpose flour
- Brown sugar
- Granulated sugar
- Cornstarch
- Ground cinnamon

drinks station

- sparkling water and/or lemon-lime soda
- cranberry juice
- Ice (or plan to make extra)

a simple dinner party: the main

sheet pan lemon garlic chicken and potatoes

serves: 6

ingredients

- 3 lb bone-in, skin-on chicken thighs (about 8 to 10 thighs)
- 2.5 lb baby potatoes, halved (or quartered if large)
- 1 large onion, sliced into thick wedges (optional but good)
- 1 lemon (zest and juice)
- 4 cloves garlic, minced
- 3 tbsp olive oil
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 tsp paprika
- 1 tsp dried oregano (or Italian seasoning)
- 1 tbsp chopped fresh parsley (optional for serving)

instructions

1. heat oven to 425°F. line a large sheet pan with parchment or foil for easy cleanup.
2. in a large bowl, toss potatoes (and onion, if using) with 1.5 tbsp olive oil, 1 tsp salt, 1/2 tsp pepper, paprika, and oregano.
3. spread potatoes on the sheet pan in an even layer. roast 15 minutes.
4. while potatoes roast, pat chicken thighs dry with paper towels.
5. in the same bowl, mix remaining 1.5 tbsp olive oil with garlic, lemon zest, and lemon juice. add remaining 1 tsp salt and 1/2 tsp pepper. rub this mixture all over the chicken.
6. after the potatoes have roasted 15 minutes, pull the pan out. nestle chicken thighs on the pan, skin side up, spaced out.
7. roast 30 to 35 minutes, until chicken is deeply golden and the internal temperature at the thickest part hits 165°F.
8. optional: broil 1 to 2 minutes for extra crisp skin, watching closely.
9. let rest 10 minutes. sprinkle with parsley and serve straight from the pan.

Practice safe food handling and check for allergens. Use at your own risk.

a simple dinner party: the side

big crunchy green salad with house dressing

serves: 6

ingredients (salad)

- 6 cups romaine or mixed greens
- 1 cucumber, sliced
- 1 cup cherry tomatoes, halved (optional)
- 1 carrot, shredded or ribboned
- 1/2 red onion, thinly sliced (optional)
- 1/2 cup croutons or toasted nuts (optional)

ingredients (dressing)

- 1/3 cup olive oil
- 3 tbsp red wine vinegar (or apple cider vinegar)
- 1 tsp Dijon mustard
- 1 tsp honey (or sugar)
- 1/2 tsp kosher salt
- 1/4 tsp black pepper
- 1/2 tsp dried Italian seasoning (optional)

instructions

1. make dressing: add all dressing ingredients to a jar with a lid. shake hard for 15 seconds.
2. toss salad: in a large bowl, toss together the greens and vegetables. drizzle with dressing right before serving and toss.
3. serve: put extra dressing on the table for people who like more.

notes

if you want the salad to stay extra crisp, keep dressing separate until the last moment.

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a simple dinner party: the bread

warm buttered rolls with honey

serves: 6 to 8

ingredients

- 12 store-bought dinner rolls (or any favorite rolls)
- 3 tbsp butter, melted
- honey for serving

instructions

1. heat oven to 350°f.
2. place rolls in a baking dish. brush tops with melted butter.
3. warm 10 to 12 minutes until soft and heated through.
4. serve with a small dish of honey and extra butter if you want.

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a simple dinner party: the dessert

skillet berry crisp

serves: 6

ingredients

filling

- 5 cups berries (fresh or frozen; mixed is great)
- 1/3 cup sugar
- 1 tbsp cornstarch
- 1 tbsp lemon juice
- pinch of salt

topping

- 1 cup old-fashioned oats
- 1/2 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 tsp cinnamon
- 1/4 tsp salt
- 6 tbsp cold butter, cut into small cubes

for serving

- vanilla ice cream

instructions

1. heat oven to 375°f.
2. in a 10-inch oven-safe skillet (or a baking dish), mix filling ingredients: berries, sugar, cornstarch, lemon juice, salt.
3. make topping: in a bowl, stir oats, flour, brown sugar, cinnamon, and salt. cut in butter with a fork or your fingers until the mixture looks like damp crumbs.
4. sprinkle topping evenly over the berry mixture.
5. bake 30 to 35 minutes until bubbly around the edges and golden on top.
6. cool for 10 minutes and serve warm with ice cream.

notes

frozen berries work great. no need to fully thaw, just add 5 extra minutes of bake time if needed.

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