Greek Chicken Thigh Skillet

4 bone-in, skin-on chicken thighs, about 2 pounds

3 tablespoons olive oil, divided

2 tablespoons lemon juice

1 teaspoon dried oregano

3 cloves garlic, minced

Salt, black pepper

½ pound asapargus, ends removed

1 zucchini, sliced into half moons

1 lemon, sliced

1. Preheat the oven to 425 degrees
2. In a medium size mixing bowl, combine 2 tablespoons olive oil, lemon juice, garlic and oregano. Whisk together.
3. Add thighs to marinade and toss to coat. Cover bowl with plastic and let marinate for at least 10 minutes. You can marinate longer (up to 2 hours) in the fridge. Prepare vegetables while chicken marinates.
4. In a large oven proof skillet, heat remaining tablespoon olive oil over medium-high heat.
5. Season the thighs with salt and pepper then add chicken, skin-side down, to the skillet. Pour in the extra marinade, as well.
6. Sear chicken until skin becomes golden and crispy, about 10 minutes.
7. Flip chicken and add asparagus and zucchini to the skillet. Season vegetables with salt and pepper. Top with lemon slices.
8. Transfer skillet to hot oven and cook until the chicken is cooked through (165 degrees) and vegetables are tender, about 15 minutes.