Roasted Chicken with Sweet Potatoes and Poblanos

4 sweet potatoes, peeled and halved and sliced into 1/2" slices

2 poblano peppers, halved, seeded and cut into 1/2"wide strips

3 Tablespoons oil

1 3/4 teaspoons salt

2 teaspoons chili powder

2 teaspoons oregano

2 teaspoons cumin

1 teaspoon pepper

4 bone in chicken breasts

1 Tablespoon honey

1/2 cup cojita cheese, crumbled

2 Tablespoons pumpkin seeds

Dressing

1/3 cup fresh cilantro, chopped

2 Tablespoons oil

2 cloves garlic, minced

1 1/2 teaspoons lime zest

2 Tablespoons lime juice

1/2 teaspoon salt

1/2 teaspoon pepper

Toss potatoes, poblanos, oil and 3/4 t. salt.

Arrange potatoes around perimeter of a greased sheet pan.

Place poblanos in center of pan.

Combine chili powder, oregano, cumin, pepper and 1 t. salt.

Pat chicken dry and rub with spice mixture.

Place chicken over poblanos and roast 35-40 minutes at 475.

Whisk together dressing ingredients.

Remove chicken from pan and transfer to a platter.

Return vegetables to oven and roast 5-7 minutes longer. Let cool 5 minutes.

Toss vegetables with dressing and pan juices.

Brush chicken with honey.

Sprinkle vegetables with cheese and pumpkin seeds.