

# martha stewart — & — MARLEY SPOON

## REBOOT Chicken & Spiced Potatoes

with Onions, Kale, and Sour Cream



30-40min



2 Servings

Warning: no pots or pans allowed! Because this quick and flavorful dinner relies only on our favorite kitchen equipment workhouse—the sheet pan! Spiced potatoes and onions roast together, co-mingling with delicious chicken pan juices to become crisp and flavorful. Lemony sour cream adds freshness. Watch the kale carefully as it broils, there's a thin line between crisped to perfection and burnt...

## What we send

- 1 Yukon gold potato
- 1 red onion
- 1 lemon
- ¼ oz fresh thyme
- ¼ oz chorizo chili spice blend
- 12 oz boneless, skinless chicken thighs
- 1 bunch curly kale
- 1 oz sour cream <sup>7</sup>

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- rimmed baking sheet

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 692kcal, Fat 35g, Carbs 63g, Protein 34g



### 1. Prep ingredients

Preheat oven to 450°F with rack in upper third. Scrub **potatoes**; cut into ½-inch pieces. Trim ends from **onion**, then halve, peel, and cut into ½-inch wedges. Zest **lemon** then squeeze **1 tablespoon juice**, keeping separate. Pick **1 teaspoon thyme** from stems (save rest for own use).



### 4. Prep kale

While **chicken** and **potatoes** roast, strip **kale leaves** from stems and tear into bite-size pieces. In a medium bowl, toss with **1 tablespoon each water and oil** and **½ teaspoon salt**.



### 2. Season & roast potatoes

In a medium bowl, toss **potatoes, onions, chorizo spice, 2 tablespoons oil**, and **1 teaspoon salt**. Reserve bowl for step 3. Transfer potatoes and onions to a rimmed baking sheet and spread to an even layer. Place baking sheet on upper oven rack and roast until potatoes are beginning to brown on the bottom, 10-15 minutes.



### 5. Broil kale

When **chicken** is cooked, remove pan from oven and switch to broil. Spread **kale** on top of **chicken** and **potatoes**. Broil until kale is tender and crisp in spots, 2-3 minutes (watch carefully as ovens vary).



### 3. Season & roast chicken

Meanwhile, pat **chicken** dry. In reserved bowl, toss **chicken, lemon zest, thyme leaves, 2 teaspoons oil, 1 teaspoon salt**, and **a few grinds pepper**.

Stir **potatoes**, then push to one half of baking sheet. Place chicken on other half of baking sheet. Roast until chicken is cooked through and potatoes are golden brown and tender, 15-20 minutes.



### 6. Make sauce & serve

In a small bowl, combine **sour cream** and **lemon juice**. Season to taste with **salt** and **pepper**. Thin with **just enough water** to make the sauce pourable. Serve **chicken** with **roasted vegetables**, and drizzle with **sour cream sauce**. Enjoy!