

DINNERLY



REBOOT Harissa-Spiced Chicken with Potatoes, Onions, and Spinach



30-40min



2 Servings

How can five ingredients deliver such a big flavor-punch? Just make sure one of them is big, bold harissa! Cutting the chicken to the bone allows the rub to penetrate deeper AND helps the chicken cook faster! Add fresh spinach to the sheet pan and toss to enjoy those glorious greens! We've got you covered!

WHAT WE SEND

- 1 Yukon gold potato
- 1 red onion
- ¼ oz harissa spice blend
- 12 oz boneless, skinless chicken thighs
- 3 oz baby spinach

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

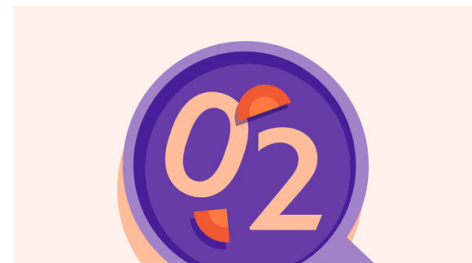
NUTRITION PER SERVING

Calories 650kcal, Fat 40g, Carbs 22g, Protein 45g



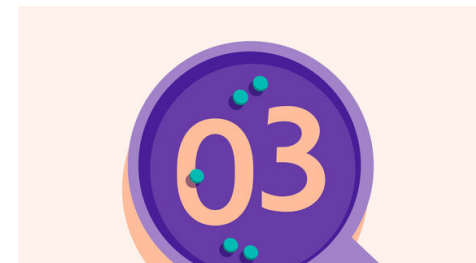
1. Prep vegetables

Preheat oven to 450°F and position rack in the upper third. Scrub **potato**, then cut into ½-inch thick wedges. Halve **onion**, then peel and slice ½-inch thick.



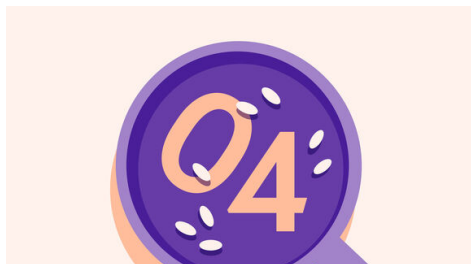
2. Prep chicken

In a large bowl, combine **harissa spice blend** with ½ **teaspoon salt** and 1 **tablespoon oil**. Add **chicken** to the bowl with **harissa** and turn to coat.



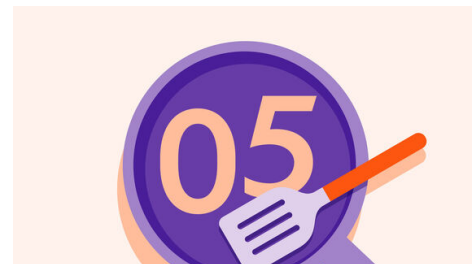
3. Prep pan roast

On a rimmed baking sheet, toss **potatoes** and **onions** with 1 **tablespoon oil**, ½ **teaspoon salt**, and **several grinds of pepper**. Transfer **chicken** to baking sheet. Season with **salt** and **pepper**.



4. Roast chicken & veggies

Roast **chicken** and **vegetables** on upper rack until **potatoes** are golden and tender, **onions** are charred in spots, and chicken is browned and cooked through, 20–25 minutes. Using a spatula, scrape up and turn potatoes after 15 minutes. Turn on broiler. Broil until chicken is lightly browned, about 2 minutes (watch closely).



5. Finish & serve

Add **spinach** to baking sheet and broil until wilted, 30 seconds to 1 minute. Divide **chicken** and **vegetables** between plates. Enjoy!



6. Take it to the next level

This is a meal that would make Popeye happy with all the good-for-you spinach. But, if you want to bulk it out for company or if you just want to have more for leftovers, you can add other veggies to the mix, like butternut squash or even carrots!