

martha stewart — & — MARLEY SPOON

REBOOT Harissa-Spiced Chicken Thighs

with Buttery Green Beans



30-40min



2 Servings

Harissa is a staple condiment in North African cooking—and for good reason, it's delicious! Just a touch spicy and a whole lot of flavor, our harissa spice blend contains red chile peppers, garlic, and spices.

What we send

- 12 oz boneless, skinless chicken thighs
- ¼ oz harissa spice blend
- ¼ oz fresh chives
- 1 lemon
- 3 oz mascarpone ⁷
- 1 lb green beans

What you need

- kosher salt & ground pepper
- olive oil
- unsalted butter ⁷

Tools

- skillet
- 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 710kcal, Fat 53g, Carbs 11g, Protein 45g



1. Prep chicken

Preheat oven to 450°F with a rack in the top third. Pat **chicken** dry. On a rimmed baking sheet, toss chicken with **2 tablespoons oil**, **3½ teaspoons harissa spice blend**, **1 teaspoon salt**, and **a few grinds pepper**.



2. Roast chicken

Roast **chicken** on upper oven rack until chicken is golden-brown and cooked through, about 15 minutes.



3. Make sauce

While **chicken** roasts, finely chop **chives**. Grate **1 teaspoon lemon zest**, then squeeze **1½ teaspoons juice** into a small bowl, keeping them separate; cut any remaining lemon into wedges. To the small bowl with lemon juice, add **mascarpone**, **1 tablespoon water**, and all but 1 teaspoon of the chives, and stir to combine. Season to taste with **salt** and **pepper**.



4. Prep green beans

Trim stem ends from **green beans**.



5. Cook green beans

Melt **2 tablespoons butter** in a large skillet over medium-high heat. Add **green beans** and **a pinch each salt and pepper**. Cook, stirring occasionally, until green beans are lightly browned and crisp-tender, 6-7 minutes.



6. Finish & serve

Stir **lemon zest** into **green beans**. Season to taste with **salt** and **pepper**. Dollop **sauce** onto plates, then top with **beans** and serve **chicken** alongside. Sprinkle with **remaining chives** and **a squeeze of lemon juice**, if desired. Enjoy!