

martha stewart — & — MARLEY SPOON

REBOOT Lemon-Chicken Thighs

with Potatoes & Kale



30-40min



2 Servings

One-pan dinners mean easy clean-up—and the best ones offer a nice variety of flavors and colors on the plate. We toss potatoes and chicken with garlic, lemon, and smoked paprika, which adds warmth and a vibrant hue. Once seasoned, all is roasted in one skillet until perfectly golden and crisp. Hearty Tuscan kale is tossed into the mix just at the end.

What we send

- 2 Yukon gold potatoes
- garlic (use 2 large cloves)
- 1 lemon
- 12 oz boneless, skinless chicken thighs
- ¼ oz smoked paprika
- 1 bunch Tuscan kale

What you need

- coarse kosher salt
- olive oil

Tools

- microplane or box grater
- large ovenproof skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 950kcal, Fat 50g, Carbs 52g, Protein 73g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Scrub and cut **potatoes** into ¾-inch pieces. Peel and finely chop **2 large garlic cloves**. Finely grate **¼ teaspoon lemon zest**, then cut lemon in half.



4. Prep kale

Meanwhile, strip **kale leaves** from stems, discard stems. Wash and dry leaves and cut into thin strips. Wash and dry chicken bowl, then add kale, **chopped garlic**, **½ teaspoon salt**, and **1 tablespoon each oil and water**. Use your hands to massage the leaves 10-12 times to soften.



2. Season chicken & potatoes

Pat **chicken** dry. In a large bowl, combine **lemon zest**, **½ teaspoon of the paprika**, **1 teaspoon salt**, and **2 tablespoons oil**. Add chicken and **potatoes**; rub to coat.



5. Add kale

Remove skillet from oven and transfer cooked **chicken** to a plate; cover to keep warm. Set **roasted lemon** aside and stir **potatoes** to loosen. Add **seasoned and softened kale mixture** to skillet and return to oven. Roast kale and potatoes together until kale is wilted, about 3 minutes.



3. Start pan roast

Heat a large ovenproof skillet, preferably cast-iron, over medium-high. Add **chicken and potatoes** and any **oil** from bowl. Cook, undisturbed, until lightly browned on one side, about 5 minutes. Turn chicken only, add **1 lemon half** (save remaining lemon for own use). Roast on center oven rack, turning potatoes halfway through, until chicken is golden and cooked through, about 20 minutes.



6. Finish & serve

Carefully transfer hot skillet to a heatproof surface and squeeze some **roasted lemon juice** (pick out seeds first) over **kale and potatoes**. Serve **chicken** on top of **kale and potatoes** (and any browned bits from skillet), drizzled with **any remaining roasted lemon juice**. Enjoy!