

DINNERLY



REBOOT Mediterranean Lemon Chicken Pan Roast

with Potatoes & Peppers



30-40min



2 Servings

We're gonna take you on a magic carpet ride to the Mediterranean, but instead of a magic carpet we're gonna pile everything onto a rimmed baking sheet and transport you that way. The logistics are just easier. We sprinkle the chicken with za'atar, a fragrant spice blend that makes the chicken extra savory. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- 1 bell pepper
- 1 lemon
- 12 oz boneless, skinless chicken thighs
- za'atar spice blend (use 1½ Tbsp) ¹¹
- ¼ oz granulated garlic

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- microplane or grater

ALLERGENS

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

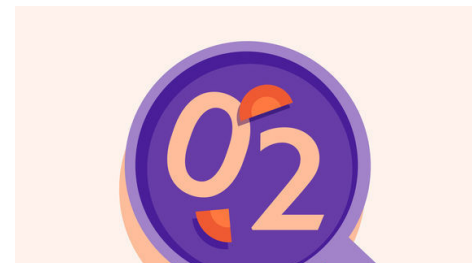
NUTRITION PER SERVING

Calories 660kcal, Fat 40g, Carbs 46g, Protein 31g



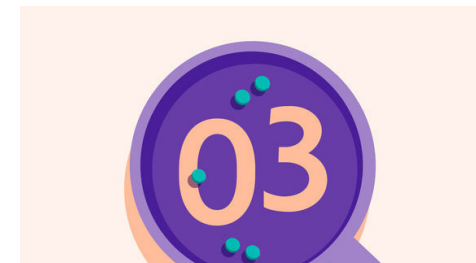
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Scrub **potato**, halve lengthwise, then cut into ½-inch thick half-moons. Remove and discard stem and seeds from **pepper**, then slice into ½-inch thick strips. Finely grate **1 teaspoon lemon zest**, then squeeze **2 tablespoons juice** separately.



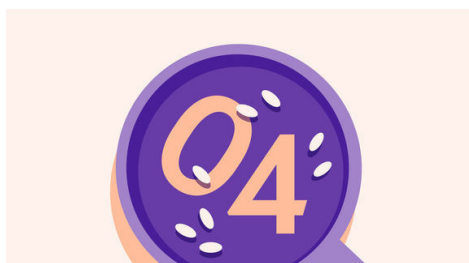
2. Season & roast veggies

On a rimmed baking sheet, toss **potatoes** and **peppers** with **3 tablespoons oil**; season with a **generous pinch each salt and pepper**. Arrange potatoes and peppers in an even layer. Add **1 cup water** to baking sheet. Bake on upper oven rack until potatoes begin to soften, about 15 minutes.



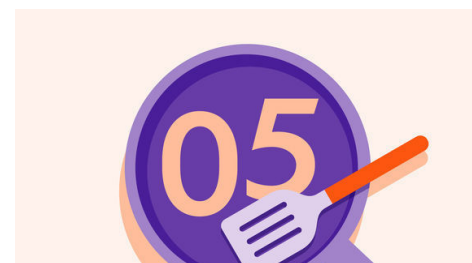
3. Prep chicken

Meanwhile, pat **chicken** dry, then toss in a large bowl with **1 tablespoon oil** and **1½ tablespoons of the za'atar spice blend**; season with **salt** and **pepper**. Carefully add to baking sheet with **potatoes** and **peppers**.



4. Add lemon

Pour **lemon juice** over **potatoes** and **peppers**, shaking to distribute. Return to upper oven rack and roast until **chicken** is browned, potatoes are tender, and juices are nearly evaporated, 8-10 minutes. Switch oven to broil and continue to cook until chicken is cooked through and potatoes are golden-brown, about 5 minutes (watch closely).



5. Finish & serve

In a small bowl, combine **lemon zest**, **1 tablespoon oil** and a **pinch of granulated garlic**; season to taste with **salt** and **pepper**. Serve **roasted chicken** with **potatoes** and **peppers** alongside. Drizzle with **lemon and garlic oil**. Enjoy!



6. Add some green!

We love a pan roast because we can essentially throw whatever our heart desires on a baking sheet, pop it in the oven, and sit back. So, why not one-up this already fast, tasty meal by adding some trimmed asparagus or broccoli florets in step 3?