



Easy Prep! Sheet Pan Piri Piri Chicken

with Sweet Potatoes & Brussels Sprouts



30-40min



2 Servings

Sweet and smoky piri piri seasoning transforms simple roast chicken and veggies into something exciting and new. Brussels sprouts, sweet potatoes and shallots caramelize in the hot oven alongside tender boneless and skinless chicken breasts while we make a dressing with honey and piri piri seasoning to drizzle all over. The smoky spice blend is a sure trick for big flavor with minimal effort and maximum reward.

What we send

- 1 shallot
- 1 sweet potato
- ½ lb Brussels sprouts
- ½ oz honey
- ¼ oz piri piri spice blend
- 10 oz pkg boneless, skinless chicken breast

What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet

Cooking tip

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Allergens

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

Nutrition per serving

Calories 560kcal, Fat 24g, Carbs 52g, Protein 41g



1. Prep vegetables

Heat oven to 450°F with a rack in the center.

Halve **shallot**, then slice through the root end into ½-inch wedges. Scrub **sweet potato**, then halve lengthwise and chop crosswise into ¼-inch half-moons.



2. Roast sweet potatoes

On a rimmed baking sheet, toss **sweet potatoes** and **shallots** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until almost tender and well browned on bottom, 15-20 minutes.



3. Prep ingredients

Trim **Brussels sprouts**, remove any tough outer leaves, then halve (quarter, if large).

In a small bowl, whisk together **honey**, **2 tablespoons oil**, **1 teaspoon vinegar**, and **¼ teaspoon piri piri seasoning**. Season to taste with **salt** and **pepper**.

Pat **chicken** dry; season all over with **remaining piri piri**, **salt**, and **pepper**.



4. Broil chicken

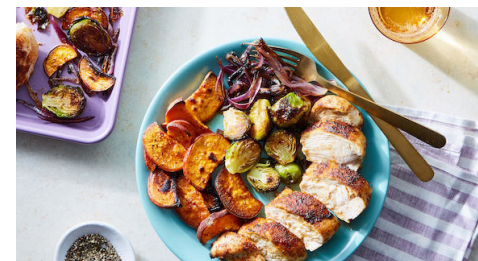
When **sweet potatoes** have roasted 15-20 minutes, remove from oven and switch oven to broil.

Add **Brussels sprouts** to baking sheet; carefully toss. Nestle **chicken** between veggies and drizzle with **oil**. Broil on center rack until chicken is cooked to 165°F internally and veggies are tender and charred, 8-15 minutes (watch closely, tent with foil if browning too quickly).



5. Finish

Spoon **piri piri vinaigrette** over **warm chicken and veggies**.



6. Serve

Enjoy!