

# martha stewart — & — MARLEY SPOON

## REBOOT Roast Chicken Tikka Thighs

with Sweet Potatoes & Crispy Pita



30-40min



2 Servings

One-sheet dinners are a cook (and crowd!) pleaser. We roast chicken thighs with sweet potatoes tossed in garam masala—an aromatic Indian spice blend of cumin, coriander, cardamom, pepper, cinnamon, and clove. It's served with crispy pita, tangy pickled shallots and a creamy herb sauce. Cook, relax, and enjoy!

## What we send

- 12 oz boneless, skinless chicken thighs
- ½ oz garam masala
- 1 sweet potato
- 1 shallot
- 1 lemon
- ½ oz cilantro
- garlic
- 2 (1 oz) sour cream <sup>7</sup>
- 2 Mediterranean pitas <sup>1,6,11</sup>

## What you need

### Tools

#### Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### Nutrition per serving

Calories 900kcal, Fat 43g, Carbs 84g, Protein 48g



### 1. Prep sweet potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **sweet potatoes**, halve lengthwise, then cut into 1-inch pieces (no need to peel). On a rimmed baking sheet, toss sweet potatoes with **1 tablespoon oil** and season generously with **salt** and **pepper**. Roast on upper oven rack for 10 minutes.



### 4. Pickle shallot

While **chicken** cooks, peel **shallot** and thinly slice **half of the shallot** into rings (save rest for own use). Zest **lemon**. Squeeze **1 tablespoon lemon juice** into a separate small bowl. Cut any remaining lemon into wedges. To lemon juice, whisk in **1 tablespoon oil**, and a **pinch each salt, pepper, and sugar**. Stir in shallots, and set aside to marinate.



### 2. Marinate chicken

Meanwhile, pat **chicken** dry. In a large bowl, toss chicken with **2 tablespoons oil, all of the garam masala, 1 teaspoon salt, and a few grinds of pepper**.



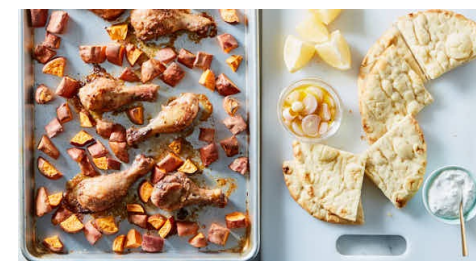
### 5. Make raita

Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole. Peel and roughly chop **½ teaspoon garlic**. In a small bowl, stir together **sour cream, garlic, lemon zest, and cilantro stems**. Thin consistency of sauce by adding **1 teaspoon of water** or more. Season to taste with **salt and pepper**.



### 3. Roast chicken

Remove baking sheet from oven and carefully place **chicken** between **sweet potatoes**. Roast on upper oven rack until chicken is golden brown and cooked through and sweet potatoes are tender, about 20 minutes (no need to stir).



### 6. Toast pita & serve

Once **chicken** is cooked, lightly brush **pita** with **oil** on both sides. Place directly on oven rack and bake until lightly toasted, 3–5 minutes. Remove from oven and cut into wedges. Top **chicken** and **sweet potatoes** with **pickled shallots, cilantro leaves, and raita**. Serve with **pita** alongside, and **any remaining lemon wedges** for squeezing over top. Enjoy!