



Roast Chicken and Potatoes

with Brussels Sprouts & Spinach



30-40min



2 Servings

This stellar one-pan, pan-roast recipe makes dinner not only super easy to prepare, but super easy to clean up. The best part of cooking everything together at the same time is the potatoes and brussels sprouts soak up all that delicious chicken juices. Add some lightly dressed spinach at the end for a tangy finish and dinner is on the table (and dishes cleaned) before you know it! Cook, relax,...

What we send

- baby spinach
- garlic
- Yukon gold potatoes
- harissa spice blend
- Brussels sprouts
- bone-in, skin-on chicken thighs

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720.0kcal, Fat 43.0g, Proteins 46.0g, Carbs 42.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Trim ends from **Brussels sprouts**, then halve through the core, or quarter if large. Cut **potatoes** in half lengthwise, then slice crosswise ¼-inch thick. Peel and finely chop **2 teaspoons garlic**.



4. Prep chicken

Pat **chicken** dry, and trim any excess fat. Using a sharp knife, make 2 cuts into the skin side, cutting all the way to the bone (this helps it cook faster). Add chicken to the reserved large bowl and toss with the **reserved spice paste**. Rub the paste into the cuts and over the skin and transfer to the baking sheet, placing it between vegetables.



2. Make spice paste

In a large bowl, combine **all of the harissa spice blend**, **¾ of the chopped garlic**, **2 tablespoons oil**, and **½ teaspoon salt**, and mix to form a paste. Transfer **half of the spice paste** to a small bowl and reserve for step 4.



5. Roast & broil

Roast **chicken** and **vegetables** on upper oven rack until chicken is golden and cooked through, and vegetables are browned in spots and tender, 25-30 minutes. Switch oven to boiler, and broil until skin is crisp, about 1 minute (watch closely as broilers vary).



3. Prep vegetables

To the large bowl with **remaining spice paste**, add **Brussels sprouts**, **potatoes**, **1 tablespoon oil**, **½ teaspoon salt**, and **several grinds of pepper**. Toss to coat, and spread on a rimmed baking sheet. Save bowl for step 4.



6. Add spinach & serve

In a medium bowl, combine **1 tablespoon each vinegar and oil**, **remaining chopped garlic**, and **¼ teaspoon salt**. Add **spinach** and toss. Place **chicken** on a plate. Add **spinach** and **dressing** to baking sheet and toss to combine with vegetables. Arrange **vegetables** on plates and top with **chicken and any pan juices**. Enjoy!