

DINNERLY



Piri Piri Chicken with Lemony Potatoes & Peppers



30-40min



2 Servings

Famed for its complex sour, sweet, and salty kick, piri piri is a blend of spices like paprika, oregano, cardamom, and more. We use it to build a tomato-based sauce that's spooned over perfectly juicy seared chicken. Once you've licked the plate clean, this dish will convince you to keep a supply of piri piri in the spice drawer. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- 1 bell pepper
- 1 lemon
- 2 plum tomatoes
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz piri piri spice blend

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 31g, Carbs 47g, Protein 41g



1. Prep ingredients

Preheat oven to 425°F with a rack in the bottom third.

Cut **potatoes** into ½-inch thick wedges. Halve **bell pepper**, discard stem and seeds, and cut into ½-inch thick slices. Finely chop **2 teaspoons garlic**. Grate **½ teaspoon lemon zest** and squeeze **2 teaspoons juice**, keeping them separate. Finely chop **tomatoes**.



2. Roast veggies

Toss **potatoes** on a rimmed baking sheet with **3 tablespoons oil** and a **pinch each of salt and pepper**. Cook on lower oven rack until golden-brown on the bottom, about 10 minutes.

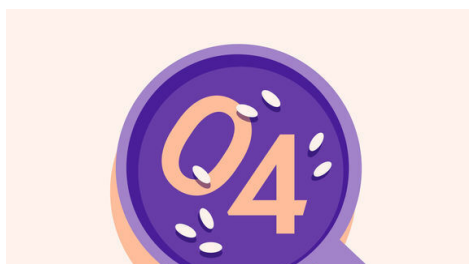
Flip and push to one side of sheet. Add **peppers** to open side; drizzle with **oil** and season with **salt and pepper**. Cook on lower oven rack until veggies are browned and tender, about 15 minutes more.



3. Cook chicken

Pat **chicken** dry and season all over with **salt and pepper**.

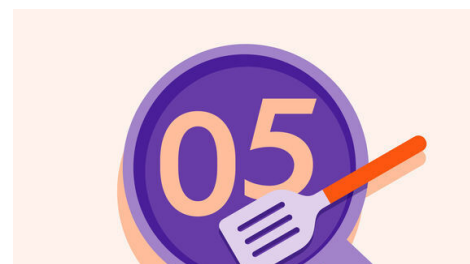
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until browned and cooked through, 3–5 minutes per side. Transfer to a plate and reduce heat to medium.



4. Build sauce

Add **chopped garlic** and **2 teaspoons piri piri spice** (or more to taste). Cook, stirring, until fragrant, about 30 seconds. Add **tomatoes, lemon zest, ¼ cup water**, and **½ teaspoon sugar**. Cook, stirring occasionally, until tomatoes break down and sauce thickens, 5–7 minutes.

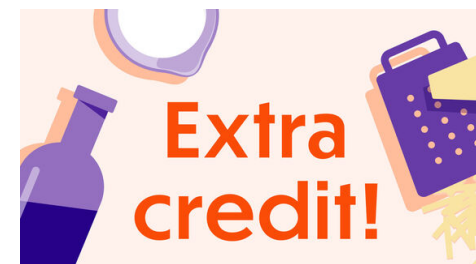
Return **chicken** to skillet and cook until warmed through, 2–3 minutes.



5. Finish & serve

Coarsely chop **parsley leaves and stems**. Toss **potatoes** with **lemon juice** directly on baking sheet; season to taste with **salt and pepper**.

Serve **chicken** with **piri piri sauce** and **parsley** over top and with **roasted potatoes and peppers** alongside. Enjoy!



6. Bulk it up!

If you need to fill extra hungry stomachs, serve this dish over rice or with toasted pita bread.