



Deviled Chicken Thighs & Cornichon-Dill Sauce

with Roasted Carrots, Beets & Potatoes

Crunchy panko breadcrumbs top tangy mustard-coated chicken thighs for this hearty all-time favorite. The “deviled” boneless, skinless thighs are more crunchy and juicy than spicy, and we roast them alongside crisp potatoes with sweet carrots and beets. A bright and herbal sauce of fresh dill and cornichon pickles enlivens everything on the plate for this decadently divine meal.



40-50min



2 Servings

What we send

- 2 russet potatoes
- 1 carrot
- 1 beet
- 1 oz panko ¹
- 1 lemon
- 2 (1 oz) cornichons ¹⁷
- 1 pkt Dijon mustard ¹⁷
- 12 oz pkg boneless, skinless chicken thighs
- ¼ oz fresh dill

What you need

- olive oil
- kosher salt & ground pepper
- garlic

Tools

- rimmed baking sheet
- small skillet
- microplane or grater

Cooking tip

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Allergens

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1030kcal, Fat 65g, Carbs 72g, Protein 44g



1. Prep ingredients

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

Cut **potatoes** into ½-inch pieces. Halve **carrot** lengthwise and then cut crosswise into ½-inch thick half-moons. Peel **beet** and cut into ½-inch pieces.



2. Roast veggies

On a rimmed baking sheet, toss **veggies** with **3 tablespoons oil**; season with **salt** and **pepper**. Roast on the center oven rack until veggies are just starting to brown, 20-25 minutes.



3. Toast panko

Heat **2 tablespoons oil** in a small skillet over medium-high. Add **panko** and cook, stirring, until toasted and browned, 3-5 minutes.



4. Prep ingredients

Finely grate **zest of ½ a lemon** into a small bowl; squeeze **2 teaspoons juice** into a 2nd small bowl and set aside. Finely chop **2 teaspoons garlic**. Finely chop **all of the cornichons**.

To bowl with zest, stir in **mustard**, **half of the garlic**, **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**.



5. Roast chicken

Pick **chicken** dry, then trim any excess fat; coat the top of each piece with **mustard mixture**. Sprinkle with **toasted panko** and press lightly to adhere.

Flip **veggies** and add chicken. Return baking sheet to oven and roast until veggies are browned and tender, and chicken is cooked through, 10-15 minutes more.



6. Finish & serve

Pick **dill fronds** from stems and coarsely chop. Into bowl with **lemon juice**, whisk to combine **cornichons**, **dill**, **remaining garlic**, and **2 tablespoons oil**; season to taste with **salt** and **pepper**.

Drizzle **cornichon-dill sauce** over **chicken** and **veggies**. Serve and enjoy!