

DINNERLY



Easter Main Chicken Thighs & Artichokes with Roasted Potatoes



1h



2 Servings

We're celebrating Easter the Dinnerly way, which means delicious food, of course. Braised chicken thighs and artichokes = a tender, saucy, deeply flavorful from the inside out masterpiece. Peas and mint leaves give bright pops of green to this savory dish, and roasted potatoes are the perfectly simple, wholesome side to soak up the extra sauce. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 lemon
- 14 oz can artichokes
- 2 russet potatoes
- 12 oz pkg boneless, skinless chicken thighs
- 2 pkts chicken broth concentrate
- ¼ oz fresh mint
- 2½ oz peas

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- microplane or grater
- rimmed baking sheet
- medium heavy skillet or pot

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 42g, Carbs 62g, Protein 45g



1. Prep ingredients

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

Finely chop **onion**. Crush **3 large garlic cloves**. Zest **all of the lemon** and squeeze **1½ tablespoons juice**. Drain **artichokes**.

Scrub **potatoes**; cut into ¾-inch pieces. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**.



2. Cook potatoes & chicken

Bake **potatoes** on center oven rack until deeply browned in spots, flipping halfway through, 35–40 minutes.

Meanwhile, pat **chicken** dry; season with **salt** and **pepper**. In a medium heavy pot or skillet, heat **2 tablespoons oil** over medium-high. Add chicken in a single layer; cook, undisturbed, until browned on the bottom, 3–4 minutes. Transfer to a plate.



3. Braise chicken

Add **onions** and **garlic** to same pot or skillet. Cook, stirring occasionally, until onions are lightly browned and softened, 4–6 minutes. Add **lemon juice and zest**, **broth concentrate**, **artichokes**, **chicken** and **any juices**, and **¾ cup water**. Bring to a boil. Lower heat to a gentle simmer; partially cover pot or skillet. Simmer, stirring occasionally, until chicken is tender, 35–40 minutes.



4. Reduce sauce

Meanwhile, pick **mint leaves** from stems and finely chop half; discard stems.

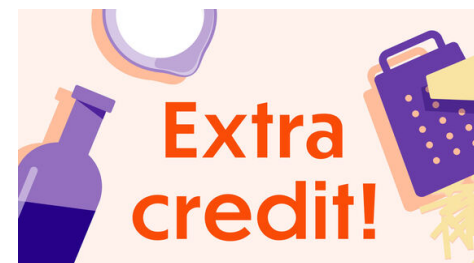
Using a slotted spoon, transfer **chicken** and **artichokes** to a serving platter. Cook **remaining liquid** over high heat until reduced by a third and slightly thickened, 3–5 minutes.



5. Finish & serve

Stir in **peas**; cook until bright green and tender, 1–2 minutes. Off heat, stir in **chopped mint** and **1 tablespoon butter**; season to taste with **salt**, **pepper**, and **more lemon juice**.

Serve **chicken and artichokes** with **sauce** and **whole mint leaves** over top and with **roasted potatoes** alongside. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.