

Lemon-Chicken Pan Roast

with Potatoes and Kale



30-40min



2 Servings

One-pan dinners make for an easy clean-up—and a deliciously flavorful plate. We toss potatoes and chicken drumsticks with garlic, lemon, and Kashmiri chile powder—which adds a warming heat and vibrant red hue. Once seasoned, all is roasted in one skillet until golden and hearty Tuscan kale is added just at the end. Cook, relax, and enjoy!

What we send

- yukon gold potatoes
- skin-on chicken drumsticks
- Tuscan kale
- Kashmiri chili powder
- garlic
- lemon

What you need

- coarse kosher salt
- olive oil

Tools

- large ovenproof skillet

Allergens

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

Nutrition per serving

Calories 600kcal, Fat 28g, Carbs 45g, Protein 45g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Scrub and cut **potatoes** into ¾-inch pieces (no need to peel). Peel and finely chop **2 large garlic cloves**. Grate **¼ teaspoon lemon zest** then cut lemon in half.



2. Prep chicken & potatoes

Pat **chicken** dry and use a sharp knife to make 1-2 deep cuts into top of drumsticks at the thickest part, slicing to the bone. In a large bowl, combine **lemon zest**, **½ teaspoon of the Kashmiri chili powder** (save rest for own use), **1 teaspoon salt**, and **2 tablespoons oil**. Add chicken and **potatoes** and rub to coat.



3. Start pan roast

Heat a large ovenproof skillet, preferably cast-iron, over medium-high. Add **chicken** and **potatoes** and any **oil** from bowl, and cook 5 minutes or until lightly browned on one side. Turn chicken only, add **1 lemon half** (save rest for own use). Roast on center oven rack until chicken is golden and cooked through, about 20 minutes, turning potatoes halfway through.



4. Prep kale

Meanwhile, strip **kale leaves** from stems; discard stems. Wash and dry leaves and cut into thin strips. Wash and dry chicken bowl and add kale, **garlic**, **½ teaspoon salt**, and **1 tablespoon each oil and water**. Use your hands to squeeze the leaves 10-12 times to soften.



5. Add kale

Remove skillet from oven and transfer cooked **chicken drumsticks** to a plate; cover to keep warm. Set **roasted lemon** aside and stir **potatoes** to loosen. Add **kale mixture** to skillet and return to oven. Roast kale and potatoes until kale is wilted, about 3 minutes.



6. Finish & serve

Carefully transfer hot skillet to a heatproof surface and squeeze some **roasted lemon juice** over **kale** (picking out seeds first) and **potatoes**. Scrape up any brown bits stuck to the pan and transfer to plates. Serve **drumsticks** and **pan juices** alongside and squeeze any **remaining roasted lemon** juice over top. Enjoy!