



REBOOT One-Pan Harissa Chicken Thighs

with Roasted Potatoes & Lemon-Garlic Sauce



30-40min



2 Servings

When dinner comes together on one sheet pan, everyone wins. Chicken thighs are coated in the big, bold flavors of a delicious harissa paste. As the chicken and potatoes cook, their flavors have a chance to mingle before nutritious spinach is added to the mix. A lemon-garlic sauce and a touch of dill brings them altogether.

What we send

- ½ lb fingerling potatoes
- 1 red onion
- 1 lemon
- ¼ oz harissa spice blend
- 12 oz pkg boneless, skinless chicken thighs
- garlic
- 2 (1 oz) sour cream ⁷
- ¼ oz fresh dill
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 1000kcal, Fat 65g, Carbs 57g, Protein 56g



1. Prep ingredients

Preheat oven to 425°F with a rack in the lower third. Scrub **potatoes**, then half lengthwise. Halve and cut **all of the onion** into ½-inch thick wedges. Zest **lemon**, then separately squeeze **1 teaspoon lemon juice** into a small bowl. Cut any remaining lemon into wedges.



2. Season potatoes & onions

On a rimmed baking sheet, toss **potatoes** and **onions** with **2 tablespoons oil**. Season with **salt** and **several grinds of pepper**. Spread into an even layer, with cut side of potatoes facing down.

Roast on lower oven rack until starting to soften, about 10 minutes.



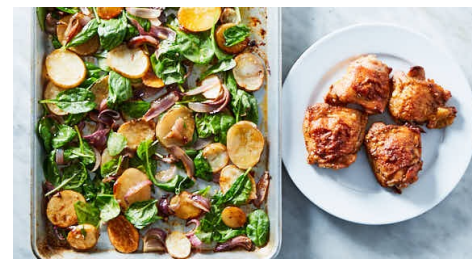
3. Season & roast chicken

Meanwhile, in a large bowl, whisk together **harissa spice blend**, **½ teaspoon salt**, **a few grinds of pepper** and **1 tablespoon oil**. **Pat __chicken** dry, then use your hands to massage spice mixture into chicken. Nestle chicken between potatoes and onions on baking sheet. Roast on lower oven rack until chicken is cooked through, and potatoes are well browned on the bottom, 15-20 minutes.



4. Make lemon-garlic sauce

While **chicken and potatoes** roast, finely grate **¼ teaspoon garlic** into a small bowl. Stir in **all of the sour cream** and **lemon juice** (if sauce is too thick, add 1 teaspoon water at a time, as needed to loosen). Season to taste with **salt** and **pepper**. Pick **dill fronds** from stems, discard stems.



5. Wilt spinach

Once **chicken** is cooked through, transfer to a plate. Immediately place **spinach** over **potatoes and onions**, then sprinkle with **lemon zest**. Carefully toss together until spinach is just wilted.



6. Finish & serve

Return **chicken** to baking sheet with **veggies**. Spoon **lemon-garlic sauce** over top, then sprinkle with **dill fronds**. Serve with **any lemon wedges** for squeezing. Enjoy!