



Chaat Masala Roasted Chicken Thighs

with Sweet Potatoes, Spinach & Pita



40-50min



2 Servings

We're in awe of this one-pan roast—its simplicity is shocking given the complexity of its flavor. Coriander and sweet-spicy Kashmiri chili powder combine with chicken, sweet potatoes, spinach, and red onions to make one knock-out dinner. We recommend taking the soft, toasty pita for a spin through the creamy sauce and pan juices before each bite! Cook, relax, and enjoy!

What we send

- 2 sweet potatoes
- 1 red onion
- 1 lemon
- 12 oz pkg boneless, skinless chicken thighs
- 2 (1 oz) sour cream ⁷
- 2 Mediterranean pitas ^{1,6,11}
- ¼ oz chaat masala spice
- 5 oz baby spinach

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 33g, Carbs 48g, Protein 44g



1. Toast coriander

Preheat oven to 450°F and with a rack in the upper third. Toast **coriander** in a small skillet over high heat until fragrant, shaking the pan to prevent scorching, about 2 minutes. Transfer to a cutting board and press with the bottom of a jar or cup until finely crushed.



4. Season chicken & veg

In a large bowl, combine **coriander**, **kashmiri chili powder**, and **1½ teaspoons salt**. Add **3 tablespoons oil**, and whisk or stir to combine. Add **chicken**, **sweet potatoes**, and **onion** to the marinade, tossing to coat.



2. Prep vegetables

Scrub **sweet potatoes**, then cut into 1-inch pieces (no need to peel). Trim ends from **onion**, then halve, peel, and cut into 1-inch pieces. Zest **half of the lemon**, then cut it into 4 wedges (save other half for own use).



5. Roast chicken & veggies

Transfer **chicken** and **veggies** to a large rimmed baking sheet. Roast in upper third of oven until **chicken** is cooked through, skin is crisp, and **vegetables** are lightly charred, 35-40 minutes. Transfer **chicken** to plates. Add **spinach** to baking sheet, return to oven for 30 seconds, then remove sheet from oven and toss spinach until wilted.



3. Prep chicken

Pat **chicken** dry. Use a sharp knife to make 1 deep cut into the thickest part of each drumstick, stopping when you reach the bone.



6. Toast pita & make sauce

Meanwhile, in a small bowl, whisk **sour cream**, **½ teaspoon lemon zest**, and a **pinch each salt and pepper**. Squeeze in the **juice from 1 lemon wedge** and add **½ tablespoon water**. Rub **pita** with **oil** and toast directly on oven rack until heated and lightly browned, about 3 minutes. Serve **chicken** and **vegetables** with **pita**, **lemon wedges**, and **creamy sauce**. Enjoy...