

MARLEY SPOON



Spiced Chicken & Caramelized Lemons

with Potatoes, Carrots & Olives



30-40min



2 Servings

This dish takes the idea of a chicken dinner to whole new heights with the flavors of Morocco! Chicken cutlets are seasoned with ras el hanout, a North African spice blend, quickly pan-seared, and roasted in the oven with potatoes, sweet carrots, lemon slices, and olives. It's a perfectly balanced dish.

What we send

- 2 (3 oz) carrots
- 3 Yukon gold potatoes
- 1 lemon
- 2 (1 oz) Castelvetrano olives
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz ras el hanout
- ½ oz fresh parsley

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 32g, Carbs 70g, Protein 47g



1. Prep ingredients

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

Scrub **carrots** (no need to peel). Halve lengthwise (or quarter, if thick). Peel **potatoes**, if desired, then slice into ¼-inch rounds. Thinly slice **lemon**, removing any seeds.



2. Roast vegetables

Toss **carrots, potatoes**, and **lemon** with **3 tablespoons oil** on a rimmed baking sheet. Season with **¾ teaspoon salt** and **a few grinds of pepper**.

Roast on center oven rack until carrots and potatoes are softened and golden, and lemon is starting to brown, about 20 minutes. Discard any blackened lemon slices.



3. Pan-sear chicken

Meanwhile, coarsely chop **olives**, removing pits if necessary. Pat **chicken** dry; pound to an even ½-inch thickness if necessary. Season all over with **1 teaspoon ras el hanout** and **½ teaspoon salt**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until golden but not cooked through, 2-3 minutes per side.



4. Roast chicken & olives

Carefully add **olives** to baking sheet with **veggies** and toss to combine. Place **chicken** over top.

Roast on center oven rack until chicken is cooked through, 8-10 minutes.



5. Add parsley & serve

Meanwhile, finely chop **parsley leaves**, discarding stems. Sprinkle over **veggies**, gently tossing to combine.

Serve **chicken** with **vegetables** and **lemon slices**, if desired. Enjoy!



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