



Sheet Pan Herby Chicken Thighs

with Roasted Shallots, Carrots & Grapes



40min



2 Servings

Roasting grapes is a great way to bring out their natural sweetness, making them juicy and jammy. The sweetness of the grapes is balanced out perfectly by roasting them with seasoned chicken thighs, carrots, shallots, garlic, and herbs de Provence.

What we send

- ¼ oz herbs de Provence
- 12 oz pkg boneless, skinless chicken thighs
- 1 lb carrots
- garlic
- 1 shallot
- ½ lb red grapes

What you need

- neutral oil
- kosher salt & ground pepper

Tools

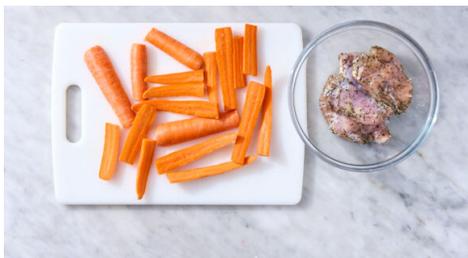
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 640kcal, Fat 36g, Carbs 51g, Protein 40g



1. Prep chicken & carrots

Preheat oven to 450°F with a rack in the center. In a medium bowl, mix **1 tablespoon herbs de Provence** with **2 tablespoons oil**. Pat **chicken** dry and toss in **oil mixture** to coat; season with **salt** and **pepper**. Set aside until step 4.

Scrub **carrots**, then halve lengthwise and cut crosswise into 3-inch pieces.



4. Roast chicken and veggies

Carefully remove baking sheet from oven and nestle **chicken** between **carrots**. Scatter **grape and shallot mixture** around chicken and carrots. Return baking sheet to oven and roast until carrots are tender and browned on the bottom and chicken is cooked through, about 20 minutes. Enjoy!



2. Roast carrots

On a rimmed baking sheet, toss **carrots** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast carrots on center rack until they are starting to brown on the bottom, 12-15 minutes.



3. Prep grapes and shallots

While carrots roast, halve **2 large garlic cloves**. Slice **shallot** crosswise into ¼-inch thick rings, separating rings.

In a medium bowl, stir to combine **grapes, shallot rings, halved garlic cloves**, and **1 tablespoon oil**. Season with **salt** and **pepper**.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!