Sheet Pan Harissa Chicken with Feta Sauce

Roasted Potatoes & Asparagus

🕐 20-30min   🍴 2 Servings

We love when our ingredients get along, and what's friendlier than cozying up together on the same sheet pan? Diced potatoes, harissa-spiced chicken, and asparagus roast to crisp-tender perfection before they're laid upon a bed of creamy, garlicky feta sauce.

1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Cut **potatoes** into ¾-inch pieces.

On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**. Season generously with **salt** and **pepper**. Roast on lower rack until starting to brown on the bottom, about 10 minutes.

2. Prep chicken & asparagus

Pat **chicken** dry. In a medium bowl, combine **harissa spice, 1 tablespoon oil**, and **½ teaspoon salt**. Add chicken and toss until evenly coated in spice oil.

Trim bottom 2 inches of **asparagus**. Halve any spears lengthwise that are not pencil thin. Grate or finely chop **¼ teaspoon garlic**.

3. Make feta sauce

In a medium bowl, mash **feta, sour cream, garlic**, and **1 tablespoon water** with a fork until well combined.

4. Cook chicken & asparagus

Stir **potatoes**. Add **chicken** to sheet with potatoes and roast for 5 minutes. Flip chicken and add **asparagus** to sheet, tossing to coat in **pan juices**; sprinkle with **salt**. Continue roasting until chicken is cooked through, asparagus is crisp-tender, and potatoes are tender and browned, 6–7 minutes more.

5. Serve

Spread a layer of **feta sauce** on the bottom of each plate. Top with **harissa chicken** and serve with **potatoes and asparagus** on the side. Enjoy!

6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.