



## Herbs de Provence Sheet Pan Chicken

with Spinach, Potatoes & Artichokes



40-50min



2 Servings

Who doesn't love the ease of a sheet pan recipe? Fingerling potatoes roast alongside tender artichokes, serving as a delicious bed for chicken breasts seasoned with Herbs de Provence. Baby spinach wilts from the heat of the roasted veggies, one of our favorite time saving hacks, and a tangy dressing of capers, lemon zest and olive oil is the perfect finishing touch.



## What we send

- ½ lb fingerling potatoes
- 14 oz can artichokes
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz herbs de Provence
- 1 lemon
- garlic
- 1 oz capers <sup>1</sup>
- 5 oz baby spinach

## What you need

- ⅓ c olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

## Tools

- rimmed baking sheet
- microplane or grater

## Cooking tip

Before cutting the lemon, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

## Allergens

Sulphites (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 620kcal, Fat 37g, Carbs 29g, Protein 45g



### 1. Start potatoes

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

Cut **potatoes** in half lengthwise. On a rimmed baking sheet, toss potatoes with **3 tablespoons oil** and season with **salt** and **pepper**. Place cut side down and roast until browned on the underside, 20-25 minutes.



### 4. Flip chicken

Flip **chicken** and return to oven. Bake until chicken is cooked through and **veggies** are browned, 8-10 minutes more.

Transfer chicken to plates and toss **spinach** with veggies directly on baking sheet. Return to oven and cook until spinach is wilted, 1-2 minutes more.



### 2. Bake veggies

Meanwhile, drain **artichokes**. Pat **chicken** dry and season with **salt**, **pepper**, and **Herbs de Provence**.

Toss artichokes with **potatoes** directly on baking sheet. Place chicken on top of veggies; drizzle **oil** over chicken. Bake on lower oven rack for 5 minutes.



### 5. Serve

Divide **veggies** and **chicken** between plates and spoon **dressing** over top. Serve **lemon wedges** alongside for squeezing over. Enjoy!



### 3. Make dressing

Finely grate **all of the lemon zest** and cut remaining lemon into wedges. Finely grate **½ teaspoon garlic**. Finely chop **capers**.

In a medium bowl, combine **capers**, **lemon zest**, **garlic**, **2 tablespoons oil**, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**.



### 6. Check us out!

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