

# DINNERLY



ONE-PAN

NO ADDED GLUTEN

## Mediterranean Lemon Chicken Pan Roast

with Potatoes & Peppers



30-40min



2 Servings

We're gonna take you on a magic carpet ride to the Mediterranean, but instead of a magic carpet we're gonna pile everything onto a rimmed baking sheet and transport you that way. The logistics are just easier. We sprinkle the chicken with za'atar, a fragrant spice blend that makes the chicken extra savory. We've got you covered!

## WHAT WE SEND

- 1 russet potato (1 lb)
- 1 bell pepper
- 1 lemon
- 1 lb pkg chicken drumsticks
- za'atar spice blend (use 1½ Tbsp) <sup>11</sup>
- garlic (use 1 large clove)

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- microplane or grater

## ALLERGENS

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 660kcal, Fat 40g, Carbs 46g, Protein 31g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Scrub **potato**, halve lengthwise, then cut into ½-inch thick half-moons. Remove and discard stem and seeds from **pepper**, then slice into ½-inch thick strips. Finely grate 1 **teaspoon lemon zest**, then squeeze 2 **tablespoons juice** separately.



### 2. Season veggies

On a rimmed baking sheet, toss **potatoes** and **peppers** with 3 **tablespoons oil**; season with a **generous pinch each salt and pepper**. Arrange potatoes and peppers in an even layer.



### 3. Start chicken roast

Pat **chicken** dry, then toss in a large bowl with 1 **tablespoon oil** and 1½ **tablespoons of the za'atar spice blend**; season with **salt and pepper**. Add to baking sheet with **peppers and potatoes** along with 1 **cup water**. Bake on upper oven rack until potatoes begin to soften, about 15 minutes.



### 4. Add lemon

Pour **lemon juice** over **potatoes and peppers**, shaking to distribute. Return to upper oven rack and roast until **chicken** is browned and cooked through, potatoes are tender, and juices are nearly evaporated, 8-10 minutes. Switch oven to broil and continue to cook until chicken and potatoes are golden-brown, about 5 minutes (watch closely).



### 5. Finish & serve

Meanwhile, peel and grate ½ **teaspoon garlic** into a small bowl. Stir in **lemon zest** and 1 **tablespoon oil**; season to taste with **salt and pepper**. Serve **roasted chicken** with **potatoes and peppers** alongside. Drizzle with **lemon and garlic oil**. Enjoy!



### 6. Add some green!

We love a pan roast because we can essentially throw whatever our heart desires on a baking sheet, pop it in the oven, and sit back. So, why not one-up this already fast, tasty meal by adding some trimmed asparagus or broccoli florets in step 3?