



One-Pan Harissa Chicken Thighs

with Potatoes & Lemon-Garlic Sauce



30-40min



2 Servings

When dinner comes together on one sheet pan, everyone wins. Chicken thighs are coated in the big, bold flavors of a delicious harissa paste. As the chicken and potatoes cook, their flavors have a chance to mingle before nutritious spinach is added to the mix. A lemon-garlic sauce and a touch of dill brings them altogether.

What we send

- 1 russet potato
- 1 medium red onion
- 1 lemon
- harissa spice blend (use 3½ tsp)
- 1½ lbs bone-in, skin-on chicken thighs
- garlic (use 1 large clove)
- 2 pkts sour cream ⁷
- 3 oz baby spinach
- ½ oz fresh dill

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- rimmed baking sheet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 40g, Carbs 49g, Protein 46g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Scrub **potato**, then slice into ¼-inch thick rounds. Halve, peel, and cut **all of the onion** into ½-inch thick wedges. Zest **lemon**, then separately squeeze **1 teaspoon lemon juice** into a small bowl. Cut any remaining lemon into wedges.



2. Season potato & onion

On a rimmed baking sheet, toss **potatoes** and **onions** with **2 tablespoons oil**. Season with **salt** and **several grinds of pepper**. Spread to an even layer.



3. Season & roast chicken

In a large bowl, whisk together **3½ teaspoons harissa spice blend** and **1 tablespoon oil**. Season with **salt** and **pepper**. Pat **chicken** dry and using your hands, massage **spice mixture** into chicken; place skin-side up on top of **potatoes** on baking sheet. Roast on upper oven rack until chicken is crisp and cooked through, and potatoes are golden-brown, about 35 minutes.



4. Make lemon-garlic sauce

While **chicken** roasts, finely grate **¼ teaspoon garlic** into a small bowl. Stir in **all of the sour cream, lemon juice**, and, if needed to loosen, **½ tablespoon water**. Season to taste with **salt** and **pepper**. Pick **dill fronds** from **stems**, discard stems.



5. Wilt spinach

Once cooked, transfer **chicken** to a plate. Immediately place **spinach** on top of **potatoes and onions**, sprinkle with **lemon zest**, and carefully toss together, until spinach is just wilted.



6. Finish & serve

Return **chicken** to baking sheet with **spinach, potatoes and onions**. Spoon **lemon-garlic sauce** over top and sprinkle with **dill fronds**. Serve with **any lemon wedges** for squeezing over top. Enjoy!