

MARLEY SPOON



Mediterranean Chicken Thighs & Potatoes

with Green Beans & Red Pepper Aioli



30-40min



2 Servings

Native to the Peloponnese Peninsula in Greece, Kalamata olives have a rich, savory flavor and tender texture. We utilize their deep brininess to punch up the flavor of bone-in chicken thighs, hearty russet potatoes, and crisp green beans in this sheet pan dinner. Roasted red pepper aioli is the perfect creamy accompaniment; serve it as a dip for the meat and potatoes.

What we send

- 1 russet potato
- 1½ lb pkg bone-in, skin-on chicken thighs
- ½ lb green beans
- 1 oz Kalamata olives
- garlic (use 1 medium clove)
- 2 oz roasted red peppers
- 1 oz mayonnaise ^{3,6}

What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Allergens

Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1120kcal, Fat 79g, Carbs 50g, Protein 54g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Place a rimmed baking sheet in lower third of oven to preheat. Scrub **potato**, then cut lengthwise into ½-inch thick wedges. Pat **chicken thighs** dry.



2. Season & roast chicken

In a large bowl, toss **chicken** and **potatoes** with **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Carefully transfer chicken, skin-side up, and potatoes to preheated baking sheet. Roast on lower oven rack until potatoes are tender and chicken is cooked through, about 25 minutes.



3. Prep beans & olives

Meanwhile, trim ends from **green beans**. Coarsely chop **olives**, removing any pits, if necessary. Remove **chicken and potatoes** from oven, then switch oven to broil.



4. Cook green beans

Add **green beans**, and **olives** to the baking sheet with **chicken and potatoes**, stirring to combine. Season with **a pinch each salt and pepper**. Broil on upper oven rack until green beans are tender and chicken skin is crisp and browned, 5–8 minutes (watch closely, as broilers vary).



5. Make aioli

Peel and finely chop **½ teaspoon garlic**. Pat **roasted red peppers** dry, then finely chop. In a small bowl, stir to combine garlic, peppers, **mayonnaise**, and **1 teaspoon each oil and water**. Season to taste with **salt and pepper**.



6. Serve

Season **chicken** and **vegetables** to taste with **salt and pepper**. Serve with **red pepper aioli** on the side. Enjoy!