



Sheetpan 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.

What we send

- 2 Yukon gold potatoes
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz harissa spice blend
- ½ lb asparagus
- garlic
- 2 oz feta ¹
- 1 oz sour cream ¹

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater (optional)

Allergens

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

Nutrition per serving

Calories 620kcal, Fat 32g, Carbs 44g, Protein 51g



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.



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.



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**.



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!



3. Make feta sauce

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



6. Rate your plate!

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