



Roasted Chicken Thighs & Potatoes

with Brussels Sprouts & Spinach



30-40min



2 Servings

This stellar one-pan roast makes dinner not only super easy to prepare, but just as easy to clean up! Aside from ease, the best part of cooking everything together is that the potatoes and Brussels sprouts soak up the delicious, savory flavor from the chicken. Finish by tossing in some lightly dressed spinach, and dinner is on the table (and dishes clean) before you know it!

What we send

- ½ lb Brussels sprouts
- 2 Yukon gold potatoes
- garlic (use 2 large cloves)
- harissa spice blend (use 1¼ tsp)
- 1½ lbs bone-in, skin-on chicken thighs
- 3 oz baby spinach

What you need

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

Tools

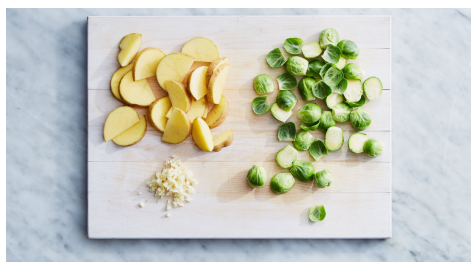
- rimmed baking sheet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1090kcal, Fat 76g, Carbs 50g, Protein 57g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Trim ends from **Brussels sprouts**, then halve through the core (or quarter, if large). Cut **potatoes** in half lengthwise, then slice crosswise into ¼-inch thick half moons. Peel and finely chop **2 teaspoons garlic**.



2. Make spice paste

In a large bowl, whisk to combine **1¼ teaspoons of the harissa spice blend**, **1½ teaspoons of the chopped garlic**, **2 tablespoons oil**, and **½ teaspoon salt**. Transfer **half of the spice paste** to a second large bowl and reserve for step 4.



3. Prep vegetables

To the large bowl with **remaining spice paste**, add **Brussels sprouts**, **potatoes**, **1 tablespoon oil**, **½ teaspoon salt**, and **several grinds of pepper**. Toss to coat, and spread evenly on a rimmed baking sheet. Save bowl for step 4.



4. Prep chicken

Pat **chicken** dry, and trim any excess fat. Using a sharp knife, make 2 cuts into the skin side, cutting all the way to the bone (this helps it cook faster). Add chicken to the large bowl with the **reserved spice paste**, and toss to coat. Rub paste into the cuts and over the skin, and transfer to the baking sheet, placing it between vegetables.



5. Roast & broil

Roast **chicken** and **vegetables** on upper oven rack until chicken is golden and cooked through, and vegetables are browned in spots and tender, 25-30 minutes. Switch oven to broil, and broil until chicken skin is crisp, about 1 minute (watch closely, as broilers vary).



6. Add spinach & serve

In a medium bowl, combine **1 tablespoon each vinegar and oil**, **remaining chopped garlic**, and **¼ teaspoon salt**. Add **spinach** and toss. Place **chicken** on a plate. Add **spinach** and **dressing** to baking sheet and toss to combine with vegetables. Arrange **vegetables** on plates, top with **chicken** and **any pan juices**, and serve. Enjoy!