



## Artichoke Chicken Thigh & Potato Pan Roast

with Olive, Dill & Sun-dried Tomato Relish



30-40min



2 Servings

Artichokes are actually the bud of a flower—a thistle. The leaves cover a fuzzy center called the “choke”, which sits on top of a meaty core, called the “heart”. We finish off pan-roasted chicken thighs and potatoes with a tangy artichoke pesto that adds a savory punch along with a sun-dried tomato relish.



## What we send

- 1½ lb pkg bone-in, skin-on chicken thighs
- 4 oz artichoke pesto <sup>7</sup>
- 2 Yukon gold potatoes
- 1 shallot
- 1 oz sun-dried tomatoes <sup>17</sup>
- 1 oz Kalamata olives
- ¼ oz fresh dill

## What you need

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

## Tools

- rimmed baking sheet

## Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1260kcal, Fat 91g, Carbs 56g, Protein 57g



### 1. Prep chicken & veggies

Preheat oven to 450°F with a rack in the upper third. In a medium bowl, combine **chicken thighs**, **2 tablespoons of the artichoke pesto**, and **a pinch each of salt and pepper**, tossing to coat chicken. Scrub **potatoes**, then cut into 1-inch pieces. Peel **shallot** and cut crosswise into ½-inch rings, then finely chop ⅓ of the shallot rings.



### 4. Mix relish

In a small bowl, stir to combine **sun-dried tomatoes**, **chopped shallots**, **olives**, **half of the chopped dill**, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



### 2. Roast chicken

On a rimmed baking sheet, toss **potatoes** and **shallot rings** with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Place **chicken** on same baking sheet. Roast on upper oven rack until chicken and potatoes are well browned, and chicken is cooked to an internal temperature of 165°F, about 45 minutes (no need to flip potatoes).



### 5. Make pesto vinaigrette

In a small bowl, whisk to combine **remaining artichoke pesto**, **1 teaspoon vinegar**, and **1 tablespoon water**. Season to taste with **salt** and **pepper**.



### 3. Prep relish

Meanwhile, coarsely chop **sun-dried tomatoes**. Remove pits from **olives**, if necessary, then coarsely chop. Finely chop **dill fronds and tender stems** together.



### 6. Garnish chicken & serve

Spoon **pesto vinaigrette** over **chicken thighs** and **potatoes**. Garnish with **sun-dried tomato relish** and **remaining chopped dill**. Enjoy!