



## Roasted Lemon Chicken Thighs

with Spinach, Artichokes & Potatoes



30-40min



2 Servings

Winner, winner, one-pan chicken dinner! Juicy bone-in chicken thighs roast alongside potatoes, sweet red onions, and lemony artichoke hearts. While that's going in the oven, you quickly mix together lemon zest, garlic, and fresh parsley—this becomes the gremolata that you sprinkle over the entire dish—leaving you enough time to unwind with a glass of wine.



## What we send

- 1 russet potato
- 1 medium red onion
- 1 lemon
- 1 can artichokes
- 1½ lb pkg bone-in, skin-on chicken thighs
- poultry seasoning (use 1½ Tbsp)
- garlic (use 1 large clove)
- ¼ oz fresh parsley
- 3 oz baby spinach

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

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

### Nutrition per serving

Calories 790kcal, Fat 37g, Carbs 67g, Proteins 51g



### 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**; thinly slice one half into rounds and cut remaining half into wedges. Drain **artichokes**, pat dry, and quarter, if necessary.



### 4. Roast artichokes & lemon

In same large bowl, toss **artichokes** and **lemon slices** with **2 teaspoons oil**. Season with **salt** and **pepper**. After 15 minutes of roasting, remove baking sheet from oven and add artichokes and lemon. Continue to roast on upper oven rack until chicken is crisp and cooked through, and potatoes are golden brown, about 20 minutes more.



### 2. Season potatoes & onions

On a rimmed baking sheet, toss to combine **potatoes, onions**, and **2 tablespoons oil**. Season generously with **salt** and **pepper** and spread to an even layer.



### 5. Make gremolata

While **chicken** roasts, peel and finely chop ½ **teaspoon garlic**. Coarsely chop **parsley leaves and tender stems** together. In a small bowl, stir to combine **parsley, garlic**, and **lemon zest**.



### 3. Season & roast chicken

Pat **chicken** dry and place in a large bowl; add **1½ tablespoons poultry seasoning**, **1 tablespoon oil**, and a **generous pinch each of salt and pepper**. Use your hands to massage spice mixture into chicken. Place chicken, skin-side up, on top of **potatoes and onions** on baking sheet. Roast on upper oven rack for 15 minutes.



### 6. Finish & serve

Remove baking sheet from oven. Switch oven to broil. Immediately place **spinach** on top of **vegetables** on baking sheet, return to oven, and broil on upper oven rack just until spinach is just wilted, 1-2 minutes more (watch closely as broilers vary). Serve **roasted chicken, vegetables, and lemons** with **gremolata** sprinkled over top. Squeeze **lemon wedges** over top, if desired. Enjoy!