



## Roasted Chicken Thighs & Potatoes

with Brussels Sprouts & Spinach



30-40min



2 Servings

This stellar one-pan roast makes dinner easy to prepare, and just as easy to clean up! 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
- 14 oz Yukon gold potatoes
- garlic (use 2 large cloves)
- harissa spice (use 1¼ tsp)
- 1½ lbs bone-in, skin-on chicken thighs
- 3 oz baby spinach

## What you need

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

## Tools

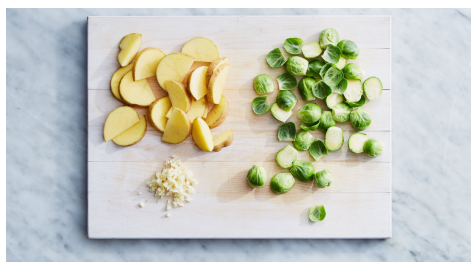
- rimmed baking sheet

## 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). Scrub **potatoes**, then halve lengthwise and slice crosswise into ¼-inch thick half-moons. Peel and finely chop **2 teaspoons garlic**.



### 4. Prep chicken

Pat **chicken** dry, then trim any excess fat. Using a sharp knife, make 2 cuts into the skin side of each, cutting all the way to the bone (this helps it cook faster). Add chicken to large bowl with **remaining spice paste**, tossing to coat. Rub paste over skin and into cuts. Place chicken on baking sheet with **vegetables**.



### 2. Make spice paste

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



### 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. Broil until chicken skin is crisp, about 1 minute (watch closely as broilers vary).



### 3. Season vegetables

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



### 6. Finish & serve

Meanwhile, combine **remaining chopped garlic, 1 tablespoon each of vinegar and oil**, and **¼ teaspoon salt**. Add **spinach** and toss to coat. Transfer **chicken** to plates. Add **spinach and dressing** to baking sheet, tossing to combine with **vegetables**. Serve **roasted chicken thighs** with **vegetables** alongside. Spoon **any juices** from baking sheet over top. Enjoy!