



Sheet-Pan Chicken Thighs

with Roasted Shallots & Grapes



40min



2 Servings

Roasting grapes is a great way to bring out their natural sweetness, making them juicy and jammy. The sweetness of the grapes is balanced out perfectly by roasting them with seasoned chicken thighs, carrots, shallots, garlic, and fresh thyme.

What we send

- 12 oz carrots
- garlic (use 2 large cloves)
- ¼ oz fresh thyme
- 1 ½ lb pkg bone-in, skin-on chicken thighs
- 3 oz shallot
- ½ lb red grapes

What you need

- kosher salt & ground pepper
- olive oil

Tools

- 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 540kcal, Fat 24g, Carbs 39g, Proteins 42g



1. Prep ingredients

Preheat oven to 450°F with a rimmed baking sheet placed on a rack in the upper third. Scrub **carrots**, then halve lengthwise and cut crosswise into 3-inch pieces. Halve **2 large garlic cloves**. Pick **1 ½ teaspoons thyme leaves** from stems; discard stems (save rest for own use).



4. Season grapes & shallots

Meanwhile, slice **shallot** crosswise into ¼-inch thick rings and separate rings. In reserved bowl, stir to combine **grapes, shallot rings, halved garlic cloves, remaining thyme leaves, and 2 teaspoons oil**. Season with **salt and pepper**.



2. Prep chicken & carrots

Pat **chicken** dry, then season all over with **salt and pepper**. In a medium bowl, toss **carrots** with **half of the thyme leaves** and **2 teaspoons oil**. Season with **salt and pepper**.



5. Roast grapes & shallots

Flip **chicken** on baking sheet, then scatter **grape and shallot mixture** around chicken and **carrots**. Roast on upper oven rack until grapes are wilted, carrots are tender, garlic is browned and softened, and chicken is cooked through to an internal temperature of 165°F, about 15 minutes.



3. Roast chicken & carrots

Carefully remove baking sheet from oven and lightly drizzle with **oil**. Place **carrots** and **chicken**, skin side down, on baking sheet; reserve bowl for next step. Roast on upper oven rack until chicken skin is golden and crisp, 12-15 minutes.



6. Serve

Serve **chicken pan-roast** with **pan juices** spooned over top. Enjoy!