



## Mediterranean Chicken Thighs & Potatoes

with Green Beans & Red Pepper Aioli



30-40min



2 Servings

Native to the Peloponnese Peninsula in Greece, Kalamata olives have a rich, savory flavor and tender texture. We utilize their deep brininess to punch up the flavor of bone-in chicken thighs, hearty russet potatoes, and crisp green beans in this sheet pan dinner. Roasted red pepper aioli is the perfect creamy accompaniment; serve it as a dip for the meat and potatoes.



## What we send

- 1 russet potato
- 1½ lb pkg bone-in, skin-on chicken thighs
- ½ lb green beans
- 1 oz Kalamata olives
- garlic (use 1 medium clove)
- 2 oz roasted red peppers
- 1 oz mayonnaise <sup>3,6</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## 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

Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 1120kcal, Fat 79g, Carbs 50g, Proteins 54g



### 1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Place a rimmed baking sheet on lower oven rack to preheat. Scrub **potato**, then cut lengthwise into ½-inch thick wedges. Pat **chicken thighs** dry.



### 2. Roast chicken & potatoes

In a large bowl, toss **chicken** and **potatoes** with **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds of pepper**. Carefully transfer chicken, skin side up, and potatoes to preheated baking sheet. Roast on lower oven rack until potatoes are tender and chicken is cooked to an internal temperature of 165°F, about 25 minutes.



### 3. Prep beans & olives

Meanwhile, trim ends from **green beans**. Coarsely chop **olives**, removing any pits, if necessary. Remove **chicken and potatoes** from oven, then switch oven to broil.



### 4. Roast green beans

Add **green beans** and **olives** to baking sheet with **chicken and potatoes**, stirring to combine. Season with **a pinch each of salt and pepper**. Broil on upper oven rack until green beans are tender, and chicken skin is crispy and browned, 5–8 minutes (watch closely as broilers vary).



### 5. Make red pepper aioli

Finely chop ½ **teaspoon garlic**. Finely chop **roasted red peppers**. In a small bowl, stir to combine **mayonnaise**, **garlic**, **peppers**, and **1 teaspoon each of oil and water**. Season to taste with **salt** and **pepper**.



### 6. Serve

Season **chicken and vegetables** to taste with **salt** and **pepper**. Serve with **red pepper aioli** on the side. Enjoy!