



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 & 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 1100kcal, Fat 49g, Carbs 74g, 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 and cut **all of the onion** into ½-inch thick wedges. Zest **all of the lemon**, then thinly slice one half into rounds and cut remaining half into wedges. Drain **artichokes**, pat dry, and quarter, if large.



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 from oven, then add artichokes and lemon. Continue to roast on upper oven rack until **chicken** is crispy and cooked to an internal temperature of 165°F, 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**, spreading veggies into an even layer.



5. Make gremolata

While **chicken** roasts, 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 until spinach is just wilted, 1-2 minutes (watch closely as broilers vary). Serve **roasted chicken, vegetables, and lemon** with **gremolata** sprinkled over top. Pass **any lemon wedges** for squeezing, if desired. Enjoy!