



One-Pan Harissa Chicken Thighs

with Potatoes & Lemon-Garlic Sauce



30-40min



2 Servings

When dinner comes together on one sheet pan, everyone wins. Chicken thighs are coated in the big, bold flavors of a delicious harissa paste. As the chicken and potatoes cook, their flavors have a chance to mingle before nutritious spinach is added to the mix. A lemon-garlic sauce and a touch of dill brings them altogether.

What we send

- 1 russet potato
- 1 medium onion
- 1 lemon
- harissa spice blend (use 3½ tsp)
- 1½ lb pkg bone-in, skin-on chicken thighs
- garlic
- 2 pkts sour cream ⁷
- ¼ oz fresh dill
- 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

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 55g, Carbs 57g, Proteins 53g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Scrub **potato**, then slice crosswise into ¼-inch thick rounds. Halve and cut **all of the onion** into ½-inch thick wedges. Zest **lemon**, then separately squeeze **1 teaspoon lemon juice** into a small bowl. Cut any remaining lemon into wedges.



2. Season potato & onion

On a rimmed baking sheet, toss **potatoes** and **onions** with **2 tablespoons oil**. Season with **salt** and **several grinds of pepper**. Spread into an even layer.



3. Season & roast chicken

In a large bowl, whisk together **3½ teaspoons harissa spice blend** and **1 tablespoon oil**; season with **salt** and **pepper**. Pat **chicken** dry, then use your hands to massage spice mixture into chicken; place skin side up over **potatoes** on baking sheet. Roast on upper oven rack until chicken is crisp and cooked through to 165°F, and potatoes are golden-brown, about 35 minutes.



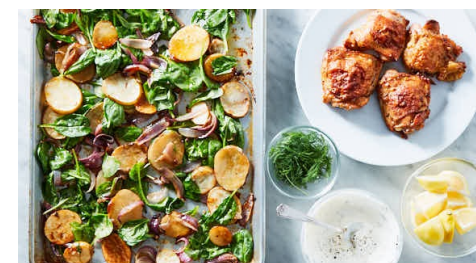
4. Make lemon-garlic sauce

While **chicken and potatoes** roast, finely grate **¼ teaspoon garlic** into a small bowl. Stir in **all of the sour cream** and **lemon juice** (if sauce is too thick, add ½ tablespoon water at a time, as needed to loosen). Season to taste with **salt** and **pepper**. Pick **dill fronds** from stems, discard stems.



5. Wilt spinach

Once **chicken** is cooked through, transfer to a plate. Immediately place **spinach** over **potatoes and onions**, then sprinkle with **lemon zest**. Carefully toss together until spinach is just wilted.



6. Finish & serve

Return **chicken** to baking sheet with **veggies**. Spoon **lemon-garlic sauce** over top, then sprinkle with **dill fronds**. Serve with **any lemon wedges** for squeezing. Enjoy!