



Garlic-Lime Marinated CHICKEN

with Spicy Oven Fries & Spinach Salad



20-30min



2 Servings

Here, a simple, but flavorful, lime and garlic dressing does double duty as a chicken sauce and backbone to the spinach salad. The still-warm chicken breasts are coated in the dressing, working to soak up some of the bright flavors. Preheating the sheet pan is a great pro trick for ensuring you get extra crispy oven fries.

What we send

- 1 russet potato
- ¼ oz chorizo chili spice blend (use 1 tsp)
- ¼ oz fresh cilantro
- 1 lime
- garlic
- 12 oz boneless, skinless chicken breasts
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

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 550kcal, Fat 21g, Carbs 51g, Proteins 46g



1. Prep & season potato

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet on upper oven rack to preheat. Scrub **potato**, then cut lengthwise into ¼-inch thick fries. In a large bowl, toss potatoes, **1 teaspoon chorizo chili spice blend**, **2 teaspoons oil**, and season with **salt** and **pepper**.



2. Roast oven fries

Transfer **seasoned potatoes** to preheated baking sheet, spreading into a single layer. Roast on upper oven rack until potatoes are tender and browned, about 16-18 minutes. Meanwhile, finely chop **cilantro leaves and stems**. Once fries are done roasting, reduce oven to 200°F. Directly on baking sheet, carefully toss fries with cilantro. Return to oven to keep warm until step 6.



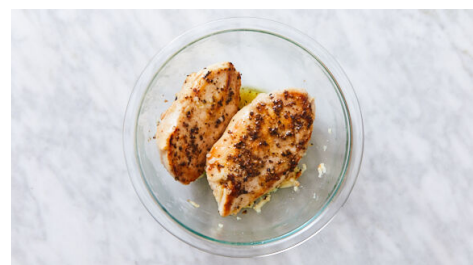
3. Prep dressing

Squeeze **1 tablespoon lime juice** into a medium bowl. Cut **any remaining lime** into wedges. Finely chop **2 teaspoons garlic** and add to bowl with lime juice. Whisk in **2 tablespoons oil**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**. Transfer **1½ tablespoons dressing** to a large bowl; reserve for step 6. Reserve remaining dressing in medium bowl for step 5.



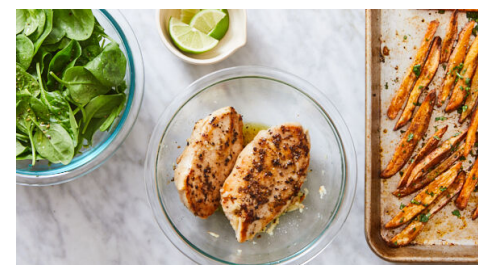
4. Cook chicken

Heat **2 teaspoons oil** medium heavy skillet (preferably cast-iron) over medium-high. Pat **chicken** dry and pound to an even ¼-inch thickness, if necessary; season all over with **salt** and **pepper**. Add chicken and cook until lightly browned and cooked through, 3-4 minutes per side.



5. Marinate cooked chicken

Transfer **chicken** to medium bowl with **lime-garlic dressing**. Let rest for 5 minutes, turning occasionally.



6. Make salad & serve

Add **spinach** to **reserved lime-garlic dressing** in large bowl, and toss gently to coat. Season to taste with **salt** and **pepper**. Transfer **chicken** to plates, spooning some of the **marinade** over top. Serve **chicken** with **salad** and **oven fries** alongside. Pass any **lime** wedges at the table for squeezing over. Enjoy!