



Chicken and Harissa Potatoes

with Kale and Olives



30-40min



2 Servings

Harissa, a spicy chili paste most often found in North African cuisine, is an excellent flavor booster. It immediately enhances a dish, and in this case, harissa really transforms what could have been a simple chicken and potatoes meal into an aromatic and complex meal. All the ingredients get cooked in the same skillet, meaning they take on each other's flavors throughout. Cook, relax, and enj...

What we send

- large yellow onion
- harissa
- pitted kalamata olives
- large cloves garlic
- baby gold potatoes
- baby kale
- bone-in skin-on chicken thighs

What you need

Tools

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 740.0kcal, Fat 30.5g, Proteins 75.2g, Carbs 35.7g



1. Prep vegetables

Preheat oven to 425°F. Halve, peel, and thinly slice **onion**. Peel and slice **garlic**. Halve **potatoes** or quarter if large.



2. Brown chicken

Trim **chicken** and season all over with **salt** and **pepper**. Heat 1 tablespoon **oil** in a large ovenproof skillet over medium-high. Add chicken, skin-side down, and cook, flipping once, until golden brown on both sides, about 4 minutes per side. Transfer chicken to a plate.



3. Sauté aromatics

To skillet, add **onions** and **garlic** and cook, stirring often, until beginning to soften, about 3 minutes.



4. Start potatoes

Add **potatoes** to skillet along with **harissa**, **olives**, and ½ cup **water**; season with ½ teaspoon **salt** and several grinds **pepper** and stir to combine. Nestle **chicken** among potatoes and transfer skillet to oven.



5. Roast chicken

Roast until **chicken** is cooked through and **potatoes** are tender, 20-25 minutes. Remove from oven and transfer chicken to a clean plate.



6. Finish

Mound **kale** on top of **potato mixture** and return to oven until just wilted, about 2 minutes; stir to combine. Serve **chicken** with **potatoes**, **olives**, and **kale**. Enjoy!