



Sheet Pan Chicken Piccata

with Potatoes, Spinach & Creamy Garlic Sauce



30min



2 Servings

This quick, one-sheet pan dinner is a new spin on an Italian restaurant favorite, chicken piccata. Juicy, marinated boneless chicken thighs broil with lemon slices, briny capers on top of thinly slice potatoes. A drizzle of creamy, homemade garlic sauce on top before serving takes this simple-to-make palate pleaser to the next level. The result is juicy, crispy, and zesty—a fresh take on a classic.

What we send

- 2 (½ lb) russet potatoes
- 1 medium yellow onion
- garlic
- 1 lemon
- 1 pkg boneless, skinless chicken thighs
- ¼ oz paprika
- 1 pkt chicken broth concentrate
- 2 (1 oz) sour cream ⁷
- 3 oz baby spinach
- 1 oz capers ¹²

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater

Allergens

Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 41g, Carbs 59g, Proteins 51g



1. Roast potatoes & onions

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**, then slice crosswise into ¼-inch thick rounds. Halve and thinly slice **all of the onion**. On a rimmed baking sheet, toss potatoes and onions with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on lower oven rack until potatoes begin to soften, about 15 minutes (watch closely as ovens vary).



4. Make garlic sauce

Meanwhile, finely grate **¼ teaspoon garlic** into a small bowl. Stir in **all of the sour cream** (if sauce is too thick, stir in water, ½ tablespoon at a time, as needed to loosen). Season garlic sauce to taste with **salt** and **pepper**.



2. Marinate chicken

Thinly slice **1 large garlic clove**. Slice **half of the lemon** into ¼-inch thick rounds; cut remaining into wedges. In a large bowl, combine **chicken, sliced garlic, lemon rounds, 2 teaspoons oil, ½ teaspoon each of paprika and salt, and a few grinds of pepper**; toss to combine and let marinate while potatoes roast. In a measuring cup, combine **broth concentrate** and **½ cup water**.



5. Wilt spinach & add capers

Once **chicken** is cooked through, remove baking sheet from oven and transfer chicken to a plate. Arrange **spinach** and **1 tablespoon capers** over **potatoes, onions, and lemons**; broil on upper oven rack until spinach is just wilted, about 1 minute (watch closely). Carefully toss gently to combine.



3. Roast chicken

Once **potatoes** have roasted for 15 minutes, remove baking sheet from oven and switch oven to broil. Carefully arrange **chicken, lemon rounds, and sliced garlic** on top of **potatoes**, then pour **chicken broth mixture** over top. Broil on upper oven rack until potatoes are tender and browned and chicken is cooked to 165°F internally, 8-10 minutes (watch closely as broilers vary).



6. Finish & serve

Return **chicken** to baking sheet, then spoon **garlic sauce** on top, and serve with **lemon wedges** alongside for squeezing over. Enjoy!