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One-Pan Harissa Chicken Thighs

with Potatoes & Lemon-Garlic Sauce



20-30min



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. Cook, relax, and enjoy!

What we send

- harissa spice blend
- bone-in, skin-on chicken thighs
- russet potatoes
- baby spinach
- red onion
- garlic
- lemon
- fresh dill

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet
- zester or microplane

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

Energy 760.0kcal, Fat 40.5g, Proteins 46.0g, Carbs 53.5g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Scrub **potato**, then slice into ¼-inch rounds (no need to peel). Halve, peel, and cut **all of the onion** into ½-inch wedges. Zest **lemon**. Squeeze **1 teaspoon lemon juice** into a small bowl. Cut **remaining lemon** into wedges.



2. Season potato & onion

On a rimmed baking sheet toss **potatoes, onions, 2 tablespoons oil, 1 teaspoon salt, and several grinds of pepper**. Spread into an even layer.



3. Season & roast chicken

Pat **chicken** dry. In a large bowl, combine chicken, **all of the harissa spice blend, 1 tablespoon oil, 1 teaspoon salt, and several grinds of pepper**; use your hands to massage spice mixture into chicken. Place chicken on top of **potatoes**, then roast on upper oven rack until chicken is crisp and cooked through, and potatoes are golden-brown, about 35 minutes.



4. Make lemon-garlic sauce

While **chicken** cooks, grate **¼ teaspoon garlic** into a small bowl. Add **sour cream, lemon juice**, and, if needed to loosen, **½ tablespoon water**. Season to taste with **salt and pepper**. Pick **dill fronds** from stems.



5. Wilt spinach

Once cooked, transfer **chicken** to a plate. Immediately place **spinach** on top of **potatoes and onions**, sprinkle with **lemon zest**, and toss together, allowing spinach to wilt.



6. Finish & serve

Return **chicken** to baking sheet with **spinach, potatoes, and onions**. Spoon **lemon-garlic sauce** over top and sprinkle with **dill fronds**. Serve with **remaining lemon wedges** for squeezing over top. Enjoy!