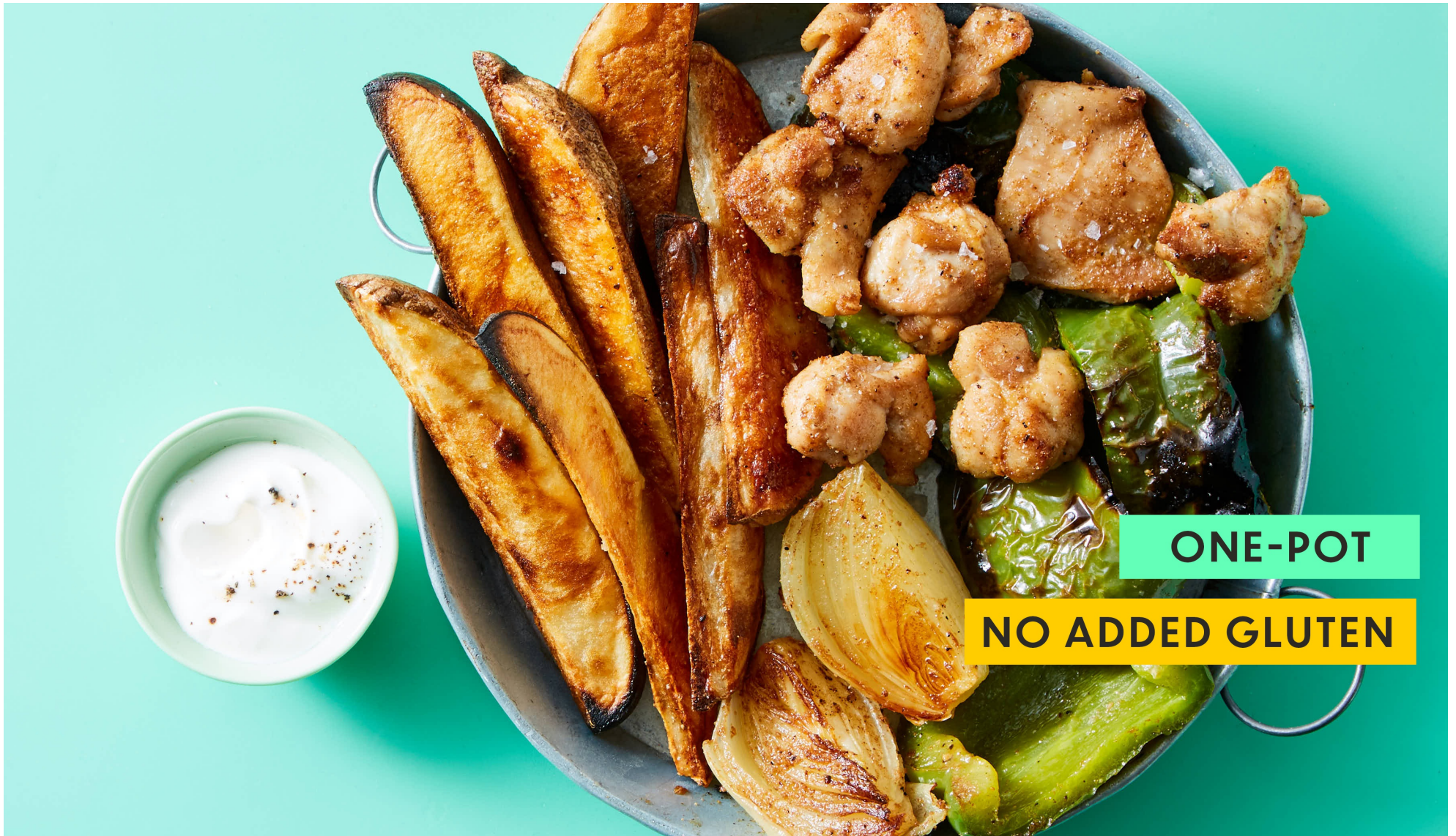


DINNERLY



ONE-POT

NO ADDED GLUTEN

No-Skewer Chicken Kebabs with Onion, Peppers, and Garlic Sauce

 30-40min  4 Servings

Chicken kebabs are THE BEST because they combine meaty pieces of chicken with big pieces of caramelized veggies. But, chicken kebabs are also THE WORST because you have to spend all that time sticking the meat and veggies on a stick. We figured out how to give you the best parts of chicken kebabs, without the actual kebabs because—well, we don't like having to work too hard at dinner. We've got...

WHAT WE SEND

- yellow onion
- russet potatoes
- garlic
- cubed chicken thighs
- green bell pepper
- garam masala

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 640.0kcal, Fat 36.0g, Proteins 31.0g, Carbs 52.0g



1. Roast potatoes

Preheat oven to 450°F with top rack 6 inches from heat source, and another in bottom position. Scrub **potatoes**, then cut lengthwise into ½-inch wedges. On a baking sheet, toss **potatoes** with ¼ cup oil, 2 teaspoons salt, and a few grinds pepper. Roast on bottom rack until lightly golden brown on one side, about 20 minutes.



4. Make garlic sauce

While **chicken and vegetables** broil, peel and finely chop ½ teaspoon garlic. In a small bowl, stir together garlic, **all of the sour cream**, and ½ teaspoon vinegar. Thin slightly by mixing in 1 teaspoon water, as needed. Season to taste with salt and pepper.



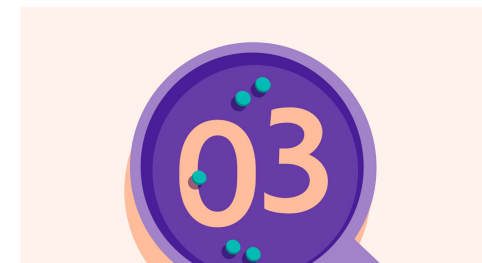
2. Prep ingredients

While **potatoes** cook, remove stem and seeds from **peppers**, then cut into 2-inch pieces. Peel **onion** and cut into 2-inch pieces. Pat **chicken** dry and cut into 1-inch pieces, if necessary. On a second baking sheet, toss chicken, onions, and peppers with 3 tablespoons oil, 2 tablespoons garam masala, 1 teaspoon salt, and a few grinds pepper.



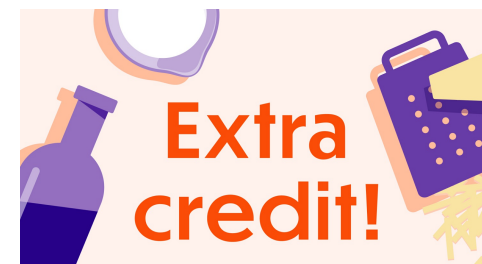
5. Finish & serve

Remove **chicken and vegetables** from oven. Transfer **potatoes** to upper rack and broil until golden brown and crisp, about 5 minutes more (watch closely). Serve **chicken, peppers, and onions** alongside **roasted potatoes**. Serve with **garlic sauce** for drizzling or dipping. Enjoy!



3. Broil chicken & veggies

After **potatoes** have cooked for 20 minutes, switch oven to broil. Place baking sheet with **chicken and vegetables** on top oven rack and broil until vegetables are tender, chicken is browned and cooked through, and potatoes are tender, about 10 minutes (watch closely).



6. Make it a sandwich!

Throw the chicken and veggies into a toasted pita and load it up with the garlic sauce as well as shredded cabbage or iceberg, sliced radishes, even a few cucumbers and/or tomatoes.