



Chicken & Spiced Potatoes

with Onions, Kale, and Sour Cream



30-40min



4 Servings

Warning: no pots or pans allowed! Because this quick and flavorful dinner relies only on our favorite kitchen equipment workhouse—the sheet pan! Spiced potatoes and onions roast together, co-mingling with delicious chicken pan juices to become crisp and flavorful. Lemony sour cream adds freshness. Watch the kale carefully as it broils, there's a thin line between crisped to perfection and burne...

What we send

- curly kale
- fresh thyme
- red onion
- lemon
- yukon gold potatoes
- chorizo chili spice blend
- chicken drumsticks

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet

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 590.0kcal, Fat 22.9g, Proteins 32.1g, Carbs 53.1g



1. Prep ingredients

Preheat oven to 450°F with rack in upper third. Scrub **potatoes**; cut into ½-inch pieces. Trim ends from **onion**, then halve, peel, and cut into ½-inch wedges. Pat **chicken** dry. Make 2 bone-deep cuts into top of drumsticks at thickest part. Zest **lemon**, then squeeze **1 tablespoon juice**, keeping separate. Pick **2 teaspoons thyme leaves** (save rest for own use).



4. Prep kale

Meanwhile, strip **kale leaves** from stems and tear into bite-size pieces. In a medium bowl, toss with **1 tablespoon each water and oil** and **½ teaspoon salt**.



2. Season chicken & veggies

In a large bowl, toss **potatoes, onions, chorizo spice, 3 tablespoons oil**, and **1½ teaspoons salt**. Transfer to a rimmed baking sheet, spread to an even layer. Using the same bowl, toss **chicken, lemon zest, thyme leaves, 1 tablespoon oil, 1½ teaspoons salt**, and **a few grinds pepper**. Place chicken on top of potatoes and onion.



5. Broil kale

When **chicken** is cooked, remove pan from oven and switch to broil. Spread **kale** on top of **chicken** and **potatoes**. Broil until kale is tender and crisp in spots, 2-4 minutes (watch carefully as ovens vary).



3. Roast chicken

Place baking sheet on upper oven rack and roast until **potatoes** are golden brown and tender, and **chicken** is cooked through, 30-35 minutes, stirring potatoes halfway through.



6. Make sauce & serve

In a small bowl, combine **sour cream** and **lemon juice**. Season to taste with **salt** and **pepper**. Thin with **just enough water** to make the sauce pourable. Serve **chicken** with **roasted vegetables**, and drizzle with **sour cream sauce**. Enjoy!