



## Chicken and Sausage Bake

with Kale and Sweet Potatoes



30-40min



2 Servings

There's nothing better than a dinner that cooks all in one skillet, especially when it's as hearty (and leftover-friendly!) as this dish. Our secret ingredient here is tomato paste—it's added to sautéed shallots and aromatic rosemary for a subtle brightness that brings out the best in every other ingredient. Cook, relax, and enjoy!



## What we send

- sweet potato
- shallot
- boneless skinless chicken thighs
- sweet Italian sausage
- fresh rosemary
- tomato paste
- baby kale

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- large ovenproof skillet

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 800.0kcal, Fat 41.2g, Proteins 44.8g, Carbs 57.0g



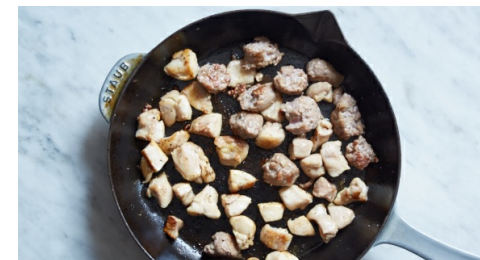
### 1. Prep ingredients

Peel and cut sweet potato into ½-inch cubes. Halve, peel, and finely chop shallot. Cut chicken into 1-inch pieces. Remove casing from sausage and cut into ¾-inch pieces. Pick leaves from rosemary and chop 1 tablespoon.



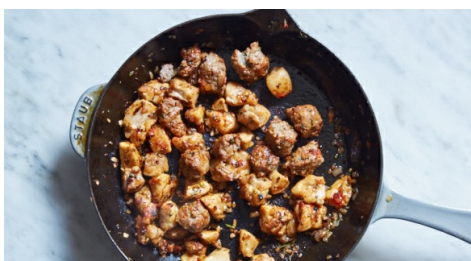
### 2. Cook sweet potatoes

Melt butter in an ovenproof skillet over medium heat. Add panko and cook, stirring, until toasted, 1 minute. Transfer to a plate and wipe out skillet. Heat 1 tablespoon oil over medium-high. Add sweet potatoes, season with salt and pepper, and cook, stirring, until just tender, 5-6 minutes. Transfer to a bowl.



### 3. Brown sausage & chicken

Add 1 tablespoon oil to the same skillet over medium-high heat. Season chicken all over with ¼ teaspoon each salt and pepper. Add chicken and sausage in an even layer, and cook, stirring once or twice, until cooked through and lightly browned, about 4 minutes.



### 4. Add aromatics

Reduce heat to medium and add shallot and rosemary. Cook, stirring, until shallot is softened, 2-3 minutes. Add tomato paste and cook, stirring, until combined, about 1 minute.



### 5. Simmer stew

Add cooked sweet potato and 1 cup water to skillet and bring to a simmer. Reduce heat to low and cook until liquid is slightly thickened, about 5 minutes. Stir in baby kale.



### 6. Finish stew

Preheat broiler with rack 6 inches from heat source. Sprinkle panko on top and broil until golden, about 1 minute (watch closely as broilers vary in intensity). Enjoy!