



DINNERLY



Harissa-Spiced Chicken with Potatoes, Onions, and Spinach

 30-40min  2 Servings

How can five ingredients deliver such a big flavor-punch? Just make sure one of them is big, bold harissa! Cutting the chicken to the bone allows the rub to penetrate deeper AND helps the chicken cook faster! Add fresh spinach to the sheet pan and toss to enjoy those glorious greens! We've got you covered!

WHAT WE SEND

- red onion
- harissa spice blend
- chicken drumsticks
- baby spinach
- fingerling potatoes

WHAT YOU NEED

- coarse kosher salt
- freshly 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

Calories 650.0kcal, Fat 40.6g, Proteins 45.4g, Carbs 22.8g



1. Prep vegetables

Preheat oven to 450°F and position racks in the upper and lower thirds. Halve **fingerling potatoes** lengthwise. Halve **onion**, then peel and slice ½-inch thick.



2. Prep chicken

Using a sharp knife, make 2 deep cuts into the top of the **drumsticks** at the thickest part, slicing to the bone. In a large bowl, combine **harissa spice blend** with ½ **teaspoon salt** and 1 **tablespoon oil**.



3. Prep pan roast

Add **chicken** to the large bowl with **harissa** and turn to coat. On a rimmed baking sheet, toss **potatoes** and **onions** with 1 **tablespoon oil**, ½ **teaspoon salt**, and **several grinds of pepper**. Transfer chicken to baking sheet and rub any excess harissa into the cuts. Season with **salt** and **pepper**.



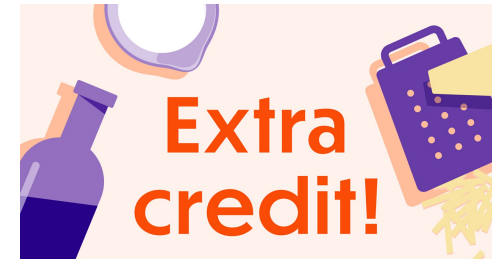
4. Roast chicken & veggies

Roast **chicken** and **vegetables** on lower rack until **potatoes** are golden and tender, **onions** are charred in spots, and chicken is browned and cooked through, 25–30 minutes. Using a spatula, scrape up and turn potatoes after 20 minutes. Turn on broiler and move pan to upper rack. Broil until chicken is lightly browned, about 2 minutes (watch closely).



5. Finish & serve

Add **spinach** to baking sheet and broil until wilted, 30 seconds to 1 minute. Divide **chicken** and **vegetables** between plates. Enjoy!



6. Take it to the next level

This is a meal that would make Popeye happy with all the good-for-you spinach. But, if you want to bulk it out for company or if you just want to have more for leftovers, you can add other veggies to the mix, like butternut squash or even carrots!