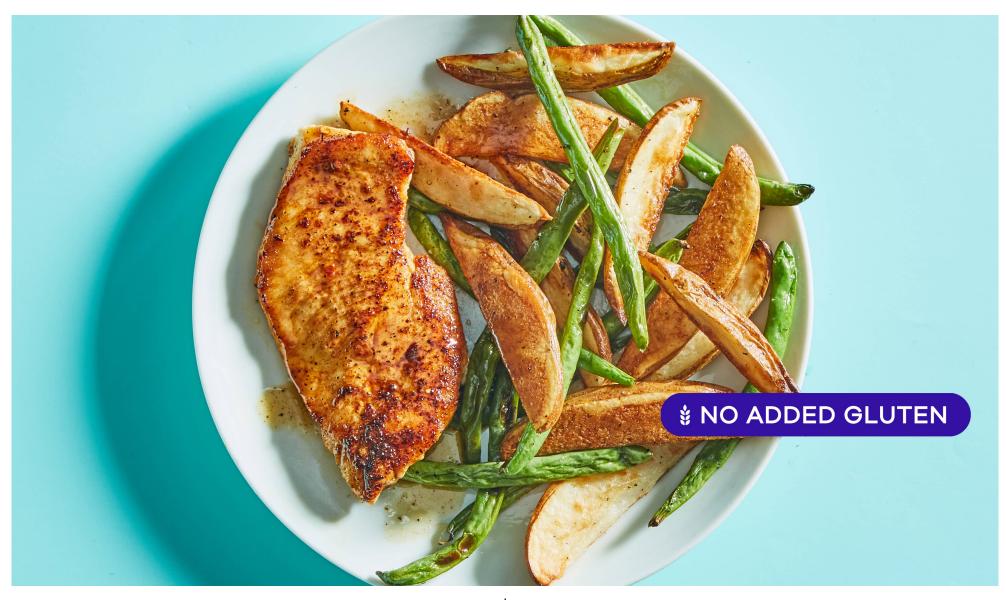
DINNERLY



Harissa Chicken

with Roasted Potatoes & Green Beans



30-40min 2 Servings



Winner, winner harissa-spiced chicken dinner! Kill two birds with one sheet pan by roasting the potatoes and green beans together! Boneless, skinless chicken breasts are rubbed with a harissa spice blend and seared perfectly in a skillet. The dressing is added directly to the hot skillet at the end to pick up all the browned, tasty, crispy, caramelized goodness. We've got you covered!

WHAT WE SEND

- russet potatoes
- boneless, skinless chicken breasts
- · green beans
- · harissa spice blend

WHAT YOU NEED

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

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 540.0kcal, Fat 28.0g, Proteins 29.0g, Carbs 47.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the bottom position. Scrub potato, then cut lengthwise into ½-inch wedges (no need to peel). Trim stem ends from green beans. On a rimmed baking sheet, toss potatoes with 1 tablespoon oil, 1 teaspoon salt, and a few grinds pepper. In a medium bowl, toss green beans with 1 teaspoon oil; season with salt and pepper.



2. Roast veggies

Roast **potatoes** on bottom rack until almost tender, about 20 minutes. Remove baking sheet from oven and scatter **green beans** over top. Return vegetables to bottom rack and continue roasting until green beans and potatoes are tender and browned in spots, 8–10 minutes more.



3. Season chicken

Meanwhile, pat **chicken** dry, then pound to an even thickness, if necessary. Rub chicken with **2 teaspoons oil** and season all over with **harissa spice blend**, ½ **teaspoon salt**, and a **few grinds pepper**.



4. Cook chicken

Heat 2 teaspoons oil in a medium skillet over medium-high. Add chicken and cook until deep golden brown on 1 side, about 3 minutes. Flip, and continue cooking until chicken is cooked through, 1–2 minutes. Transfer chicken to plates, and return skillet to medium-high heat.



5. Finish & serve

To skillet, add 2 tablespoons vinegar and 1 tablespoon oil. Simmer, scraping up browned bits with a spoon, until slightly reduced, about 30 seconds; season to taste with salt and pepper. Serve chicken with roasted vegetables alongside, and drizzle pan sauce all over chicken. Enjoy!



6. Take it to the next level

Use some of the extra garlic cloves in your box and make a deliciously creamy garlic mayo for dipping! Grate a peeled garlic clove into a few dollops of mayo for an easy kick of flavor!