



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!