



DINNERLY



Harissa Chicken with Roasted Potatoes & Green Beans

 30-40min  4 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

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

WHAT YOU NEED

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

TOOLS

- large skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 520.0kcal, Fat 25.0g, Proteins 29.0g, Carbs 47.0g



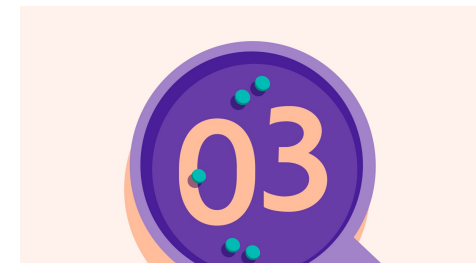
1. Prep ingredients

Preheat oven to 450°F with a rack in the bottom position. Scrub **potatoes**, 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 **2 tablespoons oil**, **1½ teaspoons salt**, and **a few grinds pepper**. In a medium bowl, toss green beans with **2 teaspoons 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 are tender and browned in spots, 8–10 minutes more.



3. Season chicken

Meanwhile, pat **chicken** dry, and pound to an even thickness, if necessary. Rub chicken with **1 tablespoon oil** and season all over with **harissa spice blend**, **1 teaspoon salt**, and **a few grinds pepper**.



4. Cook chicken

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



5. Finish & serve

To same skillet, add **3 tablespoons vinegar** and **2 tablespoons 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!