





Kashmiri-Chili Roasted Chicken

with Sweet Potatoes, Spinach & Pita

 40-50min  4 Servings

We're in awe of this one-pan roast—its simplicity is shocking given the complexity of its flavor. Coriander and sweet-spicy Kashmiri chili powder combine with chicken, sweet potatoes, spinach, and red onions to make one knock-out dinner. We recommend taking the soft, toasty pita for a spin through the creamy sauce and pan juices before each bite! Cook, relax, and enjoy!

What we send

- red onion
- lemon
- sweet potatoes
- kashmiri chili powder
- baby spinach
- chicken drumsticks
- coriander seeds

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet
- small 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 575.0kcal, Fat 26.0g, Proteins 43.4g, Carbs 40.4g



1. Toast coriander

Preheat oven to 450°F with a rack in the upper third. Toast **coriander** in a small skillet over high heat until fragrant, shaking the pan to prevent scorching, about 2 minutes. Transfer to a cutting board and press with the bottom of a jar or cup until finely crushed.



4. Season chicken & veggies

In a large bowl, combine **coriander**, **2 teaspoons kashmiri chili powder** (save rest for own use), and **2½ teaspoons salt**. Add **¼ cup oil**, and whisk or stir to combine. Add **chicken**, **sweet potatoes**, and **onion** to the marinade, tossing to coat.



2. Prep vegetables

Scrub **sweet potatoes**, then cut into 1-inch pieces (no need to peel). Trim ends from **onion**, then halve, peel, and cut into 1-inch pieces. Zest **lemon**, then cut into 8 wedges.



5. Roast chicken & veggies

Transfer **chicken** and **veggies** to a large rimmed baking sheet. Roast in upper third of oven until **chicken** is cooked through, skin is crisp, and **vegetables** are lightly charred, 35–40 minutes. Transfer **chicken** to plates. Add **spinach** to baking sheet, return to oven for 30 seconds, then remove sheet from oven and toss spinach until wilted.



3. Prep chicken

Pat **chicken** dry. Use a sharp knife to make 1 deep cut into the thickest part of each drumstick, stopping when you reach the bone.



6. Toast pita & make sauce

Meanwhile, in a small bowl, whisk **sour cream**, **1 teaspoon lemon zest**, and a **pinch each salt and pepper**. Squeeze in the **juice from 2 lemon wedges** and add **1 tablespoon water**. Rub **pita** with **oil** and toast directly on oven rack until heated and lightly browned, about 3 minutes. Serve **chicken** and **vegetables** with **pita**, **lemon wedges**, and **creamy sauce**. Enjo...