



Fv sku1720 hero

Lemon-Chicken Pan Roast

with Potatoes and Kale

 30-40min  2 Servings

One-pan dinners make for an easy clean-up—and a deliciously flavorful plate. We toss potatoes and chicken drumsticks with garlic, lemon, and Kashmiri chile powder—which adds a warming heat and vibrant red hue. Once seasoned, all is roasted in one skillet until golden and hearty Tuscan kale is added just at the end. Cook, relax, and enjoy!

What we send

- yukon gold potatoes
- skin-on chicken drumsticks
- Tuscan kale
- Kashmiri chili powder
- garlic
- lemon

What you need

- coarse kosher salt
- olive oil

Tools

- large ovenproof 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 600.0kcal, Fat 28.0g, Proteins 45.0g, Carbs 45.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Scrub and cut **potatoes** into ¾-inch pieces (no need to peel). Peel and finely chop **2 large garlic cloves**. Grate ¼ **teaspoon lemon zest** then cut lemon in half.



4. Prep kale

Meanwhile, strip **kale leaves** from stems; discard stems. Wash and dry leaves and cut into thin strips. Wash and dry chicken bowl and add kale, **garlic**, ½ **teaspoon salt**, and **1 tablespoon each oil and water**. Use your hands to squeeze the leaves 10-12 times to soften.



2. Prep chicken & potatoes

Pat **chicken** dry and use a sharp knife to make 1-2 deep cuts into top of drumsticks at the thickest part, slicing to the bone. In a large bowl, combine **lemon zest**, ½ **teaspoon of the Kashmiri chili powder** (save rest for own use), **1 teaspoon salt**, and **2 tablespoons oil**. Add chicken and **potatoes** and rub to coat.



5. Add kale

Remove skillet from oven and transfer cooked **chicken drumsticks** to a plate; cover to keep warm. Set **roasted lemon** aside and stir **potatoes** to loosen. Add **kale mixture** to skillet and return to oven. Roast kale and potatoes until kale is wilted, about 3 minutes.



3. Start pan roast

Heat a large ovenproof skillet, preferably cast-iron, over medium-high. Add **chicken** and **potatoes** and any **oil** from bowl, and cook 5 minutes or until lightly browned on one side. Turn chicken only, add **1 lemon half** (save rest for own use). Roast on center oven rack until chicken is golden and cooked through, about 20 minutes, turning potatoes halfway through.



6. Finish & serve

Carefully transfer hot skillet to a heatproof surface and squeeze some **roasted lemon juice** over **kale** (picking out seeds first) and **potatoes**. Scrape up any brown bits stuck to the pan and transfer to plates. Serve **drumsticks** and **pan juices** alongside and squeeze any **remaining roasted lemon** juice over top. Enjoy!