

Fv sku1720 hero

Lemon-Chicken Pan Roast

with Potatoes and Kale



30-40min



4 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

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

What you need

- coarse kosher salt
- olive oil

Tools

- rimmed baking sheet

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 570.0kcal, Fat 25.0g, 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 **3 large garlic cloves**. Grate ½ **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 and 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** (or more depending on heat preference), **2 teaspoons salt**, and **¼ cup oil**. Add chicken and **potatoes** and rub to coat.



5. Add kale

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



3. Start pan roast

Place **chicken** and **potatoes** on a large rimmed baking sheet in an even layer. Scrape any **oil** from the bowl over top. Add **lemon halves**. Roast on center oven rack until chicken and potatoes are golden and cooked through, 30-40 minutes.



6. Finish & serve

Carefully transfer hot baking sheet to a heatproof surface and squeeze some **roasted lemon juice** (picking out seeds first) over **kale** 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!