



One-Pan Za'atar Chicken

with Potatoes and Kale



30-40min



4 Servings

One-pan meals are a busy cook's best friend and we think this one-spiced with za'atar— is exceptional! Aside from ease, one-pan roasts are winners because the flavors mix and deepen in the oven. In this case, kale crisps around the edges, potatoes become tender and creamy, and the chicken skin renders, flavoring the veggies but also paving the way for crispy crackling! Cook, relax, and enjoy! ...

What we send

- lemon
- garlic
- curly kale
- Yukon gold potatoes
- bone-in, skin-on chicken thighs

What you need

- coarse salt
- freshly ground pepper
- 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 688.0kcal, Fat 46.0g, Proteins 48.7g, Carbs 20.3g



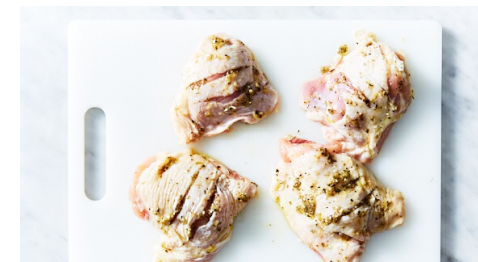
1. Make spice oil

Preheat oven to 450°F with top rack 4–6 inches from heat source. Peel and grate or finely chop **5 large cloves garlic**. In a small bowl combine **garlic, za'atar, 1½ teaspoons salt, ¼ teaspoon pepper, and 5 tablespoons oil**; use a fork to combine.



2. Prep ingredients

Strip **kale leaves** from stems and tear leaves into large pieces. Wash and dry well. Slice **potatoes** into ¼-inch thick rounds. Transfer all to a large rimmed baking sheet. Drizzle **half the spice oil** over top, and use your hands to mix, coating **vegetables** in the **spice oil**.



3. Prep chicken

Rinse **chicken**, pat dry, and trim excess fat and skin. Using a sharp knife, make 2 deep slices into each chicken thigh, through the skin until you reach the bone. Rub **remaining spice oil** into the slices and all over.



4. Roast

Arrange **chicken** on top of **kale** and **potatoes**. Place baking sheet in the oven and roast until chicken is cooked through, potatoes are tender and browned in spots, and kale is crisp around the edges, about 30 minutes. Remove from oven.



5. Broil chicken

Switch the oven to broil. Transfer **kale** and **potatoes** to plates, pouring **any pan juices** on top. Place the **chicken** back on the baking sheet and into the oven to broil until skin is crisp and browned, about 2 minutes (watch closely as broilers vary).



6. Finish & serve

Cut **lemon** into wedges. Place **chicken** over **kale** and **potatoes**. Drizzle all with **olive oil** and serve with **lemon wedges** for squeezing over. Enjoy!