

# DINNERLY



## Parmesan Chicken Pan Roast with Carrots & Potatoes

 20-30min  2 Servings

Sheet pan roasts are everything. Combine all of the ingredients on two baking sheets—in this case, juicy drumsticks, potatoes, carrots, and Parmesan—and literally set it and forget it because it's time for the oven to take over. Use the next 20-25 minutes however you please. And when that timer goes off, you can bask in the tasty reward of your not-so-hard work. With minimal clean-up in your fu...

#### WHAT WE SEND

- russet potato
- garlic
- chicken drumsticks
- carrots

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar <sup>17</sup>

#### TOOLS

- rimmed baking sheet

#### ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 650.0kcal, Fat 35.0g, Proteins 34.0g, Carbs 48.0g



#### 1. Grate Parm & prep veggies

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Finely grate **Parmesan**. Scrub **potato** and cut into ¼-inch thick rounds. Scrub **carrots** and slice ¼-inch thick on an angle. Peel and finely chop ½ **teaspoon garlic**.



#### 2. Make Parm topping

In a large bowl, combine **3 tablespoons of the Parmesan**, **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**.



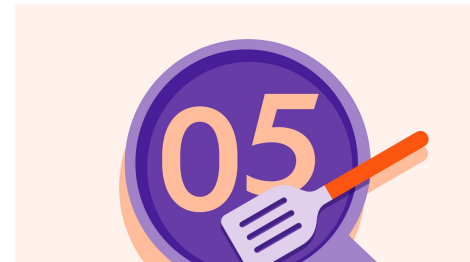
#### 3. Roast chicken & veggies

Pat chicken dry. Add **chicken**, **potatoes**, and **carrots** to bowl with **Parmesan topping**, and toss to coat. Transfer to preheated baking sheet. Roast in the upper third of oven until just cooked through but not browned, 20–25 minutes.



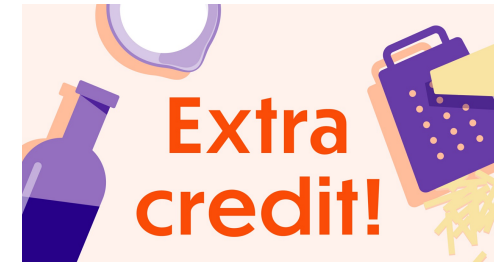
#### 4. Broil chicken & veggies

Switch oven to broil. Broil on the upper oven rack until **chicken** and **vegetables** are browned, 4–5 minutes (watch closely as broilers vary).



#### 5. Make dressing & serve

In a medium bowl, whisk to combine **garlic**, **2 tablespoons vinegar**, **2 tablespoons oil**, **¼ teaspoon each salt and sugar**, and **a few grinds pepper**. Drizzle **dressing** over **chicken** and **vegetables** on the baking sheet, and toss to coat. Season to taste with **salt** and **pepper**. Serve **chicken**, **potatoes**, and **carrots** and sprinkle with **remaining Parmesan**. En...



#### 6. Take it to the next level

Reason #347 that sheet pan roasts are great is because they inevitably make their own delicious pan sauce while in the oven. Make a batch of garlic bread or a bunch of toasted pita to sop up the juices that swirl on the bottom of the sheet pan.