



DINNERLY



Parmesan Chicken Pan Roast with Carrots & Potatoes

 30-40min  4 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 potatoes
- garlic
- chicken drumsticks
- carrots

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar ¹⁷

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 610.0kcal, Fat 32.0g, Proteins 34.0g, Carbs 47.0g



1. Grate Parm & prep veggies

Preheat oven to 450°F with racks 6 inches from heat source and in the center. Place two rimmed baking sheets in oven to preheat. Finely grate **Parmesan**. Scrub **potatoes** and cut into ¼-inch thick rounds. Scrub **carrots** and slice ¼-inch thick on an angle. Peel and finely chop **1 teaspoon garlic**.



2. Make Parm topping

In a large bowl, combine **6 tablespoons of the Parmesan**, **¼ cup oil**, **¾ teaspoon salt**, and **a few grinds pepper**.



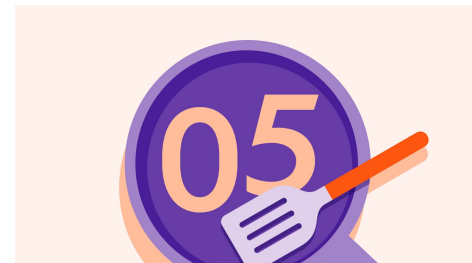
3. Roast chicken & veggies

Pat chicken dry. Add **chicken, potatoes**, and **carrots** to bowl with **Parmesan topping**, and toss to coat. Divide chicken and vegetables between the preheated baking sheets. Roast on the upper and center oven racks until just cooked through but not browned, about 25 minutes, swapping positions halfway through.



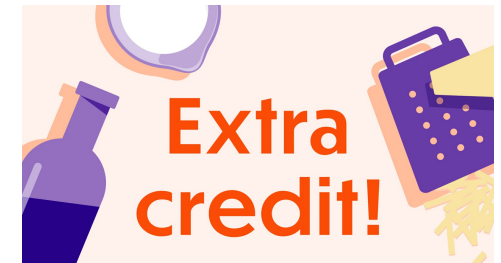
4. Broil chicken & veggies

Switch oven to broil. Broil one baking sheet on top rack, with other baking sheet on center rack, until **chicken** and **vegetables** are browned, 4-5 minutes. Switch positions, moving baking sheet from top to the center, and the one from the center rack up to the top to broil, 4-5 minutes (watch closely as broilers vary).



5. Make dressing & serve

In a medium bowl, whisk to combine **garlic**, **3 tablespoons vinegar**, **3 tablespoons oil**, **½ teaspoon each salt and sugar**, and **a few grinds pepper**. Drizzle **dressing** over **chicken** and **vegetables** on the baking sheets, and toss to coat. Season to taste with **salt** and **pepper**. Serve **chicken, potatoes**, and **carrots** and sprinkle with **remaining Parmesan**. E...



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.