



Roasted Chicken Provençal

with Zucchini, Tomatoes & Potatoes



30-40min



4 Servings

When it comes to food, we have the French to thank for a lot of the good stuff—including enviable roast chicken. We are particularly partial to this Provence-inspired version because it turns out a delicious dinner, and is completely hands-off while the chicken and vegetables do their thing in the oven. You'll have 25 minutes to get something else on your to-do list checked off. Cook, relax,...

What we send

- red-skinned potatoes
- zucchini
- yellow onions
- plum tomatoes
- garlic
- bone-in, skin-on chicken breasts

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

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 490.0kcal, Fat 18.3g, Proteins 41.0g, Carbs 42.9g



1. Prep vegetables

Preheat oven to 475°F with racks in upper and lower thirds. Trim ends from **onion**, then halve, peel, and thinly slice. Trim ends from **zucchini**, then thinly slice on the bias. Thinly slice **tomatoes** and **potatoes** into rounds. Peel and thinly slice **4 large cloves garlic**. Drain **capers**.



4. Prep chicken

Make a little room among the **potatoes** and add **chicken**, skin side-up, to baking sheet. Rub chicken lightly with **oil**. Season well all over with **salt** and **pepper**.



2. Prepare to roast

Toss **sliced onions, zucchini, tomatoes, garlic, and capers** with **2½ tablespoons oil** on a rimmed baking sheet; season with **½ teaspoon salt** and **several grinds pepper**.



5. Roast

Place **chicken** and **potatoes** on upper rack and **zucchini, tomatoes, and onion** on lower rack. Roast until chicken and potatoes are golden and cooked through, 25-30 minutes. Turn on broiler. Broil chicken until golden brown, 3-5 minutes (watch closely as broilers vary). Remove chicken and potatoes from oven and transfer **vegetables** to top rack.



3. Prepare potatoes

Toss **potatoes** on a separate rimmed baking sheet with **2 tablespoons oil**, and season with **¼ teaspoon each salt** and **pepper**.



6. Finish vegetables

Broil **vegetables** until lightly browned in spots, about 3 minutes more (watch closely as broilers vary). Serve **roasted chicken** with **potatoes** and **vegetables** alongside. Enjoy!