



Roasted Chicken and Potatoes with Harissa Sauce

Prep Time: 15 min
Cook Time : 50 min
Serves: 4



NUTRITION FACTS, PER SERVING:

694 calories
9.6 g fat
560 mg sodium

INGREDIENTS: ** Items not included in kit

- 1.5 lbs. Chicken Breast
- 1.5 lbs. potatoes, cut into 1 inch cubes
- 1 red onion, cut into wedges
- 3 garlic cloves, minced
- 3 TB olive oil**
- 1 lemon, zested and juiced
- 2/3 cup feta cheese
- Fresh dill
- (1) 5.3 oz. cup Greek yogurt
- 1 TB Harissa Spicy
- 1 lb. green beans
- Salt & pepper, to taste**

DIRECTIONS:

1. Preheat the oven to 425 degrees.
2. Wash and cut the **potatoes** into 1 inch cubes, you can peel or leave the skin on, your preference. Mince the **garlic cloves**.
3. On a large baking sheet or oven safe casserole dish, toss the cut **potatoes, onion wedges, 3 cloves minced garlic, 2TB olive oil** and a **pinch of salt and pepper**. Toss to combine.
4. Pat the **chicken** dry and place on top of the vegetables. Drizzle remaining **1TB olive oil** over the chicken and season with a **pinch of salt and pepper**.
5. Place pan in oven and cook for 40-50 minutes or until chicken is cooked through and potatoes are tender.
6. To make the **Harissa sauce**, place the **yogurt** and **Harissa** in a bowl and stir to combine.
7. Trim and rinse the **green beans**. Place in a microwave safe bowl and add **3TB water** (enough to cover the bottom of the bowl). Cover with plastic wrap and microwave 4-6 minutes, until desired tenderness. Drain the water and season with a **drizzle of olive oil, lemon zest** and **pinch of salt & pepper**. Toss to combine.
8. Remove the **chicken/potato** pan from oven, drizzle the **juice from 1/2 the lemon** over the pan, then scatter the **feta** and chopped **dill** over the pan.
9. Serve the **Harissa sauce** on the side or dollop on top of the chicken and potatoes.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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