

Harissa Chicken Sheet Pan Meal with Leeks, Potatoes, and Fresh Herbs

Serves 3-4

1 ½ pounds boneless chicken breast
1 ¼ pounds Yukon Gold potatoes, peeled and cut into 1 x ½-inch chunks
3 teaspoons kosher salt, separated
¾ teaspoons freshly ground black pepper, separated
2 tablespoons harissa
½ teaspoon ground cumin
4 ½ tablespoons extra-virgin olive oil, separated
2 leeks, white and light green parts, halved lengthwise, rinsed, and thinly sliced into half-moons
½ teaspoon grated lemon zest
⅓ cup plain yogurt, or Greek yogurt thinned with a bit of milk
1 small garlic clove
1 cup mixed fresh herbs—I used basil, mint, and cilantro. I've used parsley and dill as well that worked well!
Fresh lemon juice

1. Combine the chicken and potatoes in a large bowl. If your chicken breasts are really thick, cut them in half height-wise. Season them with 2 ½ teaspoons of the salt and ½ teaspoon of the pepper. In a small bowl whisk together the harissa, cumin, and 3 tablespoons of the olive oil. Pour this mixture over the chicken and potatoes and toss to combine. Let stand at room temperature for 30 minutes.
2. While the chicken and potatoes rest, combine the leeks, lemon zest, ¼ teaspoon of the salt, and the remaining olive oil.
3. Heat the oven to 425°F. Line a large rimmed baking sheet with parchment paper and arrange the chicken and potatoes in a single layer on the parchment. Roast for 20 minutes on the middle rack in your oven.
4. Toss the potatoes slightly and scatter the prepared leeks over the baking sheet. Roast until the chicken is fully cooked through and reaches an internal temperature of 165°F, about 20 minutes longer. When finished, remove from the oven.
5. While the chicken cooks, place the yogurt in a small bowl. Grate the garlic clove over the yogurt and season with the remaining salt and pepper.
6. Spoon the yogurt over the chicken and vegetables in the baking sheet. Scatter the herbs over the yogurt and drizzle with fresh lemon juice as desired (I use juice from half a lemon).
Serve!