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# Chicken With Potatoes, Arugula And Garlic Yogurt Recipe

1<sup>1</sup>/<sub>2</sub> pounds bone-in, skin-on chicken thighs and drumsticks

1<sup>1</sup>/<sub>4</sub> pounds small Yukon Gold potatoes, halved and cut into 1/2-inch slices

2<sup>1</sup>/<sub>2</sub> teaspoons kosher salt, plus more as needed

1/2 teaspoon freshly ground black pepper, plus more as needed

2 tablespoons harissa or another thick hot sauce, such as Sriracha

1/2 teaspoons ground cumin

4<sup>1</sup>/<sub>2</sub> tablespoons extra virgin olive oil, divided, plus more as needed

2 leeks, white and light green parts only, halved lengthwise and thinly sliced

1/2 teaspoon lemon zest (from 1/2 lemon)

1/3 cup plain yogurt (not Greek)

1 small clove garlic

2 ounces baby arugula

Chopped fresh dill, for serving

Lemon juice, for serving

**1** Combine chicken and potatoes in a large bowl. Toss with 2<sup>1</sup>/<sub>2</sub> teaspoons salt and 1/2 teaspoon black pepper. In a small bowl, whisk together harissa, cumin and 3 tablespoons oil. Pour over chicken and potatoes and toss to combine. Let stand at room temperature for 30 minutes, or up to 8 hours in the refrigerator.

**2** Meanwhile, in a medium bowl, combine leeks, lemon zest, a pinch of salt and the remaining 1<sup>1</sup>/<sub>2</sub> tablespoons oil.

**3** Heat oven to 425 F. Arrange chicken and potatoes on a large rimmed baking sheet in a single layer. Roast 15 minutes. Toss potatoes lightly. Scatter leeks over pan. Roast until chicken and potatoes are cooked through and everything is golden and slightly crisped, 25-30 minutes.

**4** While chicken cooks, place yogurt in a small bowl. Grate garlic over yogurt, and season mixture to taste with salt and pepper.

**5** To serve, spoon yogurt over chicken and vegetables in the pan. Scatter arugula and dill over mixture. Drizzle with oil and lemon juice and serve.