

Sheet-Pan Roasted Chicken with Tangy Greens
"What to Make Next Week," *The New York Times* May 27, 2023
By Sarah Copeland

Time: 55 minutes

Servings: 4 to 6

"Chicken quarters are the unsung hero of weeknight dinners. In under an hour, they roast evenly, yielding consistently crisp skin with juicy insides. Curry powder and red-pepper flakes meld with the cooking juices, creating an effortless sauce directly in the pan, perfect for serving over the meat and tossing with greens for a fast, flavor-drenched side. The pickle brine from a jar of bread-and-butter pickles (or a splash of standard apple cider vinegar) lends a tangy finish to the greens. For this recipe, choose slightly larger and fattier chicken leg quarters to ensure enough pan drippings — and luscious schmaltz in every bite."

INGREDIENTS

4 to 6 servings

3 tablespoons extra-virgin olive oil, plus for drizzling

6 garlic cloves

1½ tablespoons curry powder*

2 teaspoons kosher salt, plus more for finishing

1 teaspoon black pepper

¼ teaspoon red-pepper flakes

4 bone-in, skin-on chicken leg quarters (2½ to 3 pounds)

10 ounces chopped fresh kale leaves or other braising greens (about 6 packed cups)

½ cup pitted or unpitted green olives (optional)

2 tablespoons bread-and-butter pickle brine or apple cider vinegar

PREPARATION

1. Heat the oven to 425 degrees and line a large baking sheet with parchment paper.
2. In a large bowl or heavy-duty resealable plastic bag, combine 3 tablespoons olive oil with the garlic, curry powder, salt, pepper and red-pepper flakes. Add chicken and toss well to coat. (If time allows, you can refrigerate the chicken in the marinade overnight, for deeper flavor.) Add one more tablespoon of oil if the chicken is lean or on the small side.
3. Transfer to the prepared baking sheet, laying the chicken legs skin-side up and scattering the garlic among them. Roast until golden brown and just cooked through, 30 to 40 minutes, turning the pan front to back once about halfway through cooking for even browning. (An instant-read thermometer inserted into the thickest part of the thigh reads 165 degrees.)
4. Transfer the chicken to a platter or four plates to rest. Add the greens, olives (if using) and brine to the baking sheet; toss to coat in the cooking juices, then roast until wilted, bright green and slightly crispy on some of the edges, 5 minutes. Taste and season with more salt, if needed.
5. Serve the greens with the chicken, scraping any excess juices from the pan to drizzle over the top.

*I forgot to pick up curry powder when food shopping. I made a [substitute](#) using equal parts of turmeric, coriander and allspice mixed together.