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Braised Chicken & Pappardelle

with Leeks and Arugula



30-40min



2 Servings

Wintertime means braising, and braising means searing for a nice golden brown crust before roasting in the oven. Leeks do double duty in this sophisticated yet simple dish. They add a sweet, subtle onion flavor and silky texture to the sauce, made even more luscious with the addition of cream cheese. Cook, relax, and enjoy!

What we send

- bone-in, skin-on chicken thighs
- packet chicken broth concentrate
- leeks
- white wine vinegar
- fresh parsley
- baby arugula

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- colander
- large ovenproof skillet
- large pot

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

Energy 845.0kcal, Fat 30.9g, Proteins 49.8g, Carbs 88.4g



1. Prep ingredients

Preheat oven to 425°F and bring a large pot of salted water to a boil. Trim tips and roots from leeks and halve lengthwise. Cut into ½-inch slices. Wash well in a large bowl of water, allowing grit to settle at the bottom. Lift leeks from water, leaving grit behind, and dry well. Whisk chicken broth packet with 1 cup warm water.



4. Braise chicken

Return chicken to skillet, skin-side up. Transfer skillet to the oven and roast until chicken is cooked through, about 20 minutes. Pick parsley leaves from stems and coarsely chop leaves.



2. Brown chicken

Season chicken all over with 1 teaspoon salt and a few grinds pepper. Heat 1 tablespoon oil in a large ovenproof skillet over medium-high. Add chicken skin-side down and cook until browned and crispy and skin releases, 5-7 minutes. Flip and cook until lightly browned, about 3 minutes more. Transfer chicken to a plate.



5. Make pasta

Meanwhile, return water to a boil and add half of the pappardelle (reserve the rest for another meal). Cook until al dente, about 7 minutes. Reserve 2 tablespoons pasta water and drain noodles. Whisk cream cheese with reserved pasta water until smooth.



3. Cook leeks

Add leeks to skillet and cook until just softened and still bright green, 1-2 minutes. Add vinegar and simmer 1 minute. Add prepared chicken broth and bring to a boil.



6. Finish chicken

Transfer chicken to a plate and heat skillet over high. Stir in cream cheese mixture and simmer until slightly reduced, 3-4 minutes. Stir in arugula and half of parsley and cook until wilted, about 1 minute. Stir in noodles, then divide between plates. Top with chicken and remaining parsley. Enjoy!