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## Braised Chicken & Pappardelle

with Leeks and Arugula



30-40min



4 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

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

## 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 745.0kcal, Fat 30.8g, Proteins 46.6g, Carbs 67.4g



### 1. Prep ingredients

Preheat oven to 425°F and bring a large pot of salted water to a boil. Trim tips and root from leeks, halve lengthwise, and 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 packets with 1½ cups warm water to dissolve.



### 2. Brown chicken

Season chicken all over with ½ teaspoon each salt and pepper. Heat 2 tablespoons oil in a large ovenproof skillet over medium-high. Add chicken, skin-side down, and cook until browned, about 4 minutes. Flip and cook until browned, about 3 minutes more. Transfer chicken to a plate.



### 3. Cook leeks

Add leeks to skillet and cook until just softened but still bright green, 3-4 minutes. Add vinegar and cook until nearly evaporated, 2-3 minutes. Add broth, season with salt and pepper, and bring to a strong boil.



### 4. Braise chicken

Return chicken to skillet, skin-side up. Carefully transfer skillet to the oven and roast until chicken is cooked through, about 16 minutes. Pick parsley leaves from stems and coarsely chop leaves.



### 5. Make pasta

Meanwhile, return water to a boil. Add ¾ of pappardelle (reserve the rest for another use) and cook until al dente, 7-8 minutes. Reserve ¼ cup pasta water and drain noodles. In the same small bowl that held the broth, whisk cream cheese with reserved pasta water until smooth.



### 6. Finish chicken

Transfer chicken to a plate and heat skillet over high. Stir in cream cheese mixture and simmer until thickened and slightly reduced, 4-5 minutes. Stir in arugula and half of parsley and cook until wilted, about 1 minute. Stir in noodles, then transfer to plates. Top with chicken and remaining parsley. Enjoy!