



Chicken Scarpariello

with Peppadews and Roasted Broccolini



30-40min



4 Servings

We've brought this Italian restaurant classic to your kitchen with just a few minor tweaks to make it more weeknight friendly! Our version uses boneless chicken thighs for quicker cooking, and pickled peppadew peppers in place of cherry peppers for a touch of tangy sweetness. Served with roasted broccolini and slices of garlic toast to sop up the flavorful pan sauce, it is molto delizioso! Cook...

What we send

- lemon
- fresh rosemary
- chicken broth concentrate
- boneless, skinless chicken thighs
- garlic
- broccolini

What you need

Tools

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 652.0kcal, Fat 35.5g, Proteins 40.0g, Carbs 42.5g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds. Peel **4 large garlic cloves**; lightly smash 3 cloves, and halve the 4th clove. Trim ends from **broccolini** and halve thick stems lengthwise. Cut **peppadew peppers** into thick rounds. Dissolve **chicken broth concentrate** in **1 cup water**. Squeeze **2 tablespoons lemon juice** into a small bowl.



4. Toast bread

Meanwhile, toast **bread** on upper oven rack until lightly browned and crisp, turning once, about 8 minutes (watch closely). Rub one side of each slice with cut side of the **halved garlic clove**. Sprinkle with **salt**.



2. Prep bread

Cut **ciabatta** crosswise into ½-inch thick slices and brush lightly with **oil**. Transfer to a rimmed baking sheet.



5. Brown chicken

Pat **chicken** dry; trim fat. Season with **¾ teaspoon each salt and pepper**. Dust chicken with **flour**, pressing to adhere. Heat **3 tablespoons oil** in a large skillet over medium. Add chicken; cook until browned, 5 minutes per side. Add **smashed garlic** and **rosemary sprigs**; cook for about 2 minutes. Transfer chicken to a plate, leaving garlic and rosemary in skillet.



3. Roast broccolini

On a 2nd rimmed baking sheet, toss **broccolini** with **2 tablespoons oil**, and season with **salt**, and **pepper**. Roast on the lower oven rack until browned and tender, about 15 minutes.



6. Finish & serve

Add **broth** to pan; cook over high, scraping up browned bits, until slightly reduced, 3–4 minutes. Add **lemon juice** and **1 tablespoon butter**; swirl to combine. Return **chicken and any juices** to skillet; add **peppers**, cook over low, turning chicken to coat with sauce until done, 2–3 minutes. Serve with **broccolini** and **garlic bread**, spooning **pan sauce** on top. Enjoy!