



Broiled Chicken Thighs

with Gazpacho Salad and Toasted Bread

 30-40min  4 Servings

Gazpacho, a cold blended tomato soup, is a classic summer dish. Here we skip the blender and reimagine the soup as a salad. Chunks of juicy beefsteak tomato are marinated in a red wine vinaigrette and then gently tossed with chunks of Persian cucumber, bell pepper, and celery. Broiled chicken thighs are served with the salad, and garlicky ciabatta toasts are used to mop up the juices. Cook, rel...

What we send

- jalapeño
- 2 cloves garlic
- fresh parsley
- celery
- yellow bell pepper
- bone-in, skin-on chicken thighs
- Persian cucumbers
- red wine vinegar
- vine-ripened tomatoes

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet

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.

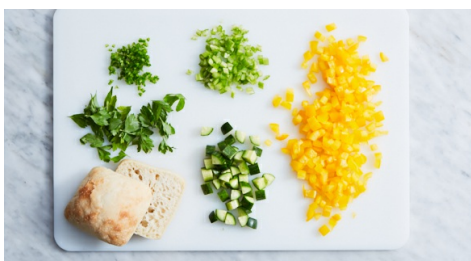
Nutrition per serving

Calories 590.0kcal, Fat 26.4g, Proteins 42.4g, Carbs 40.7g



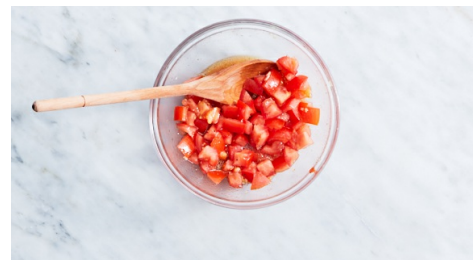
1. Make red wine vinaigrette

Preheat broiler with rack in center of the oven, 10 inches from the heat source. Peel and finely chop **one large clove garlic**. Peel a **second large clove**, set aside. In a medium bowl, combine the **chopped garlic** with **vinegar**. Drizzle in **2 tablespoons of oil**, whisking constantly. Season to taste with **salt** and **pepper**.



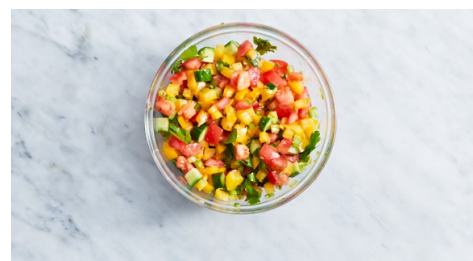
4. Prep ingredients

Meanwhile, halve, seed, and chop **bell pepper**. Quarter **cucumber**, lengthwise, and cut each spear into ½-inch pieces. Chop **celery**. Pick **parsley leaves** from the stems, tearing larger leaves. Seed and finely chop ½ of the **jalapeño**. (Or more or less depending on heat preference. Reserve the rest for your own use.) Split **ciabatta** in half crosswise.



2. Marinate tomatoes

Core and coarsely chop **tomato**. Add to **vinaigrette** and stir gently to combine. Let stand at room temperature for 10 minutes.



5. Make gazpacho salad

Add **bell pepper**, **cucumber**, **celery**, **parsley**, and **jalapeño** to bowl of **marinated tomatoes**. Toss gently to coat. Season to taste with **salt** and **pepper**.



3. Broil chicken thighs

Make 2 deep cuts through the skin-side of the **chicken thighs** down to the bone. Season with **½ teaspoon of salt** and **a few grinds of pepper**. Place on a rimmed baking sheet, skin-side up. Broil on the middle rack of the oven until chicken is cooked through and skin is crisp, 18 minutes (watch closely, broilers vary). Remove from oven. Let rest for 5 minutes.



6. Broil ciabatta

Move oven rack to top position, place **ciabatta** on rack and broil until toasted on both sides, turning once, about 2 minutes (watch closely). Remove from the oven. Rub cut side of the **bread** with second **garlic clove**. Serve with the **chicken thighs** and **gazpacho salad**. Enjoy!