





Chicken Provençal

with Eggplant & Red Pepper Gratin

 30-40min  2 Servings

Native to the Peloponnese Peninsula in Greece, Kalamata olives are a deep purple-brown olive with a rich, savory flavor and a tender texture. While these olives are delicious on their own, they add an incredible depth of flavor to sauces and stews.

What we send

- garlic clove
- boneless, skinless chicken breasts
- Italian eggplant
- roasted red peppers
- canned whole-peeled tomatoes
- Italian seasoning
- yellow onion

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium skillet
- 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.

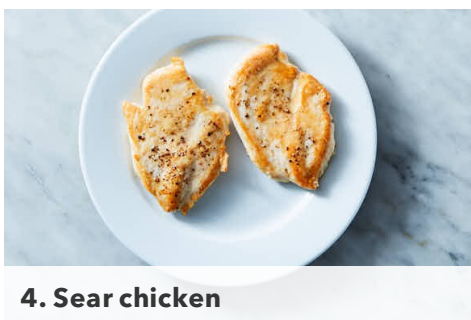
Nutrition per serving

Calories 540.0kcal, Fat 27.0g, Proteins 43.0g, Carbs 31.0g



1. Prep ingredients & panko

Peel and finely chop **1½ teaspoons garlic** and **½ cup onion**, keeping them separate. Finely grate **Parmesan**. Roughly chop **olives**, removing any pits if necessary. Roughly chop **roasted peppers**. Cut **tomatoes** in can with kitchen shears. In a medium bowl, rub **panko** with **1½ teaspoons oil**, **½ teaspoon of the garlic**, and **a few grinds pepper**; stir in **¼ cup of the Parmesan**.



4. Sear chicken

Pat **chicken** dry and pound to an even thickness, if necessary. Season all over with **¾ teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until browned, about 2 minutes per side (chicken will not be cooked through). Transfer to a plate.



2. Broil eggplant

Preheat broiler with top rack 6 inches from heat source. Trim ends from **eggplant**; thinly slice lengthwise. Place in a single layer on a rimmed baking sheet; drizzle with **oil**. Season with **¼ teaspoon salt** and **few grinds pepper**. Broil eggplant until browned in spots and slightly tender, turning once, 1-2 minutes per side (watch closely). Switch oven to 450°F.



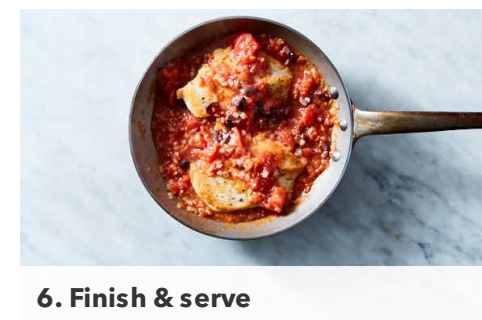
5. Make sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and cook until softened, 1-2 minutes. Add **remaining garlic** and cook until fragrant, about 30 seconds. Stir in **tomatoes, olives, 1 teaspoon of the Italian seasoning, a pinch of salt, and a few grinds pepper**. Bring to a boil. Cook until slightly reduced, about 2 minutes.



3. Assemble & bake gratin

On same baking sheet, push together **half of the eggplant** into a rectangle, overlapping slightly. Layer **half of the peppers** on top, then sprinkle **half of the remaining Parmesan** over **peppers**. Repeat with remaining eggplant, then peppers. Sprinkle **panko** on top. Bake until eggplant is tender when pierced with a knife, 10-12 minutes (cover with foil if browning too quickly).



6. Finish & serve

Add **chicken** to skillet with **sauce**. Reduce heat to medium, cover, and cook until chicken is cooked through, about 2 minutes. Serve **Provençal chicken** with **sauce** spooned over top and with **eggplant and red pepper gratin** alongside. Enjoy!