



Chicken Thigh Mixed Grill

with Herb Salsa & Garlic Bread



30-40min



2 Servings

Chimichurri sauce is a fresh, herby sauce made from finely chopped parsley, garlic, vinegar, and spices. It's the perfect complement to lightly charred grilled meats and veggies.

What we send

- zucchini
- chimichurri
- asparagus
- bone-in, skin-on chicken thighs
- garlic

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

Calories 690.0kcal, Fat 30.0g, Proteins 55.0g, Carbs 50.0g



1. Prep chicken

Preheat a grill or grill pan to high, or broiler with a rack in the center position. Pat **chicken** dry and trim any excess skin, if necessary. If broiling, arrange chicken, skin side-down, on an **oiled**, rimmed baking sheet. Rub chicken with **oil** and season all over with $\frac{1}{2}$ **teaspoon salt** and **several grinds of pepper**.



4. Prep ciabatta & veggies

While **chicken** cooks, cut **ciabatta rolls** into $\frac{1}{2}$ -inch slices. Trim bottom 2 inches from **asparagus** (cut spears in half lengthwise if thicker than $\frac{1}{2}$ -inch). Peel **1 large garlic clove**. Trim end from **zucchini**, then halve lengthwise.



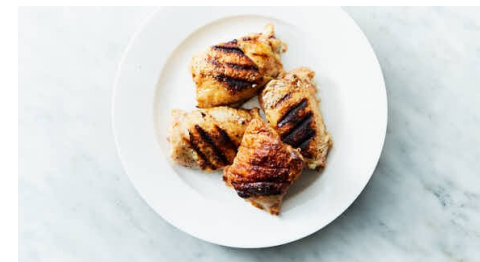
2. Cook chicken

Add **chicken** to grill or grill pan, or broil on the center oven rack, until underside is golden and crusty, without turning, 10-12 minutes. Rotate baking sheet for even cooking if using broiler (watch closely as broilers vary).



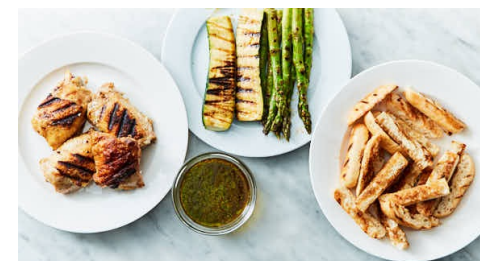
5. Toast ciabatta

After **chicken** is cooked through, add **ciabatta** to baking sheet and turn to coat in **fat**. (If grilling, brush ciabatta with **oil**.) Grill or broil, turning once or twice, until golden and toasted, 2-5 minutes. (watch closely as broilers vary). Rub each slice lightly with **peeled garlic clove**.



3. Finish chicken

Use a metal spatula to loosen skin from baking sheet or grill and flip **chicken**. Grill or broil until skin is golden and crispy, and chicken is cooked through, 10-12 minutes (flipping chicken and shifting pan, if necessary to avoid scorching). Transfer chicken to a platter and leave **fat** in the baking sheet, if using. Cover loosely to keep warm.



6. Cook veggies & serve

Add **zucchini** and **asparagus** to baking sheet or grill and cook until crisp-tender and lightly browned in spots, turning once, 5-7 minutes. Serve **chicken**, **ciabatta**, and **asparagus** with **half of the chimichurri sauce** on the side (save rest for own use). Enjoy!