

MARLEY SPOON



Crispy Tarragon Chicken

with Braised Fennel and Celery Gratin



30-40min



4 Portions

Add some French restaurant-style flair to your dinner with crisp-skinned chicken drizzled with tarragon butter and a warming gratin of fennel and celery. We've used individual ovenproof bowls to bake the gratin, but you can just as easily use one dish. We just like to contain all those delicious juices in a bowl of our very own!

What we send

- 3 celery stalks, tarragon and 1 garlic clove
- panko breadcrumbs 1
- free-range chicken breast fillets with skin on
- chicken stock powder
- baby fennel
- onion

What you'll require

- butter 7
- olive oil
- plain flour 1
- sea salt and pepper
- water

Utensils

- baking paper
- medium saucepan
- oven tray
- small bowl
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Milk (7). May contain traces of other allergens.

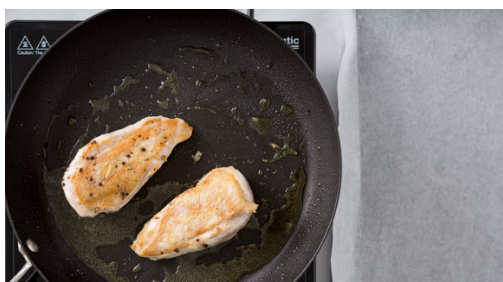
Nutrition per serving

Energy 560.0kcal, Fat 28.7g, Proteins 48.5g, Carbs 24.0g



1. Prepare ingredients

Preheat oven to 220C. Line an oven tray with baking paper. Peel strings from **celery** and cut in half lengthwise, then into 5cm lengths. Trim the **fennel**, then thinly slice. Finely chop the fronds. Finely chop the **onion** and **garlic**. Combine the **chicken stock powder** with the **boiling water**.



4. Cook chicken

Meanwhile, heat the **remaining oil** in a frypan over medium-high heat. Season the **chicken** on both sides with **salt and pepper**. Cook the chicken, skin-side down first, for 3 mins each side or until golden and the skin is crisp. Transfer to the lined tray and bake for 8-10 mins until just cooked through. Remove from the oven and set aside to rest for 5 mins.



2. Braise vegetables

Heat **1 tbs oil** in a medium saucepan over medium-high heat. Add the **onion, garlic, celery** and **fennel**, and cook, stirring, for 5 mins or until golden. Season with **salt and pepper**, then add the **stock**, ensuring that the vegetables are submerged. Bring to the boil, then reduce heat to medium. Simmer for 6-8 mins until vegetables are tender.



5. Make gratin

While the **chicken** is cooking, transfer the fennel mixture to small ovenproof bowls. Scatter over the **breadcrumb mixture**. Put in the oven and bake for 5 mins or until lightly golden, then switch the oven to grill and cook for a further 1 min or until the gratin is golden brown. Remove from the oven.



3. Prepare gratin

Meanwhile, combine **1 tbs oil, fennel fronds** and **breadcrumbs** in a bowl. Heat **butter** in a small saucepan over medium heat until just melted. Set aside. Remove **1/4 cup stock** from the fennel mixture and put in a heatproof jug. Whisk in the **flour** until smooth, then return to the fennel mixture. Cook, stirring, for 3-5 mins until liquid has thickened.



6. Get ready to serve

Pick the **tarragon** leaves and finely chop. Stir the **tarragon** into the **melted butter**. Thinly slice the **chicken** at an angle. Divide chicken among plates and serve with the gratin. Drizzle the **tarragon butter** and any resting juices over the chicken to serve.