





## Dill Braised Chicken

with Potatoes, Peas, and Artichokes

 30-40min  2 Servings

This Greek-inspired one-pot meal will instantly bring you back to memories of mom's roast chicken, but with a twist! Artichokes lend the perfect tang, green peas provide pockets of sweetness, and soft, golden potatoes and roasted chicken are dressed with an herbaceous oil that you'll want to spoon on just about everything. Cook, relax, and enjoy!

## What we send

- packet chicken broth concentrate
- frozen peas
- scallions
- fresh dill
- baby gold potatoes
- can quartered artichoke hearts
- boneless, skinless chicken breasts

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## 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.

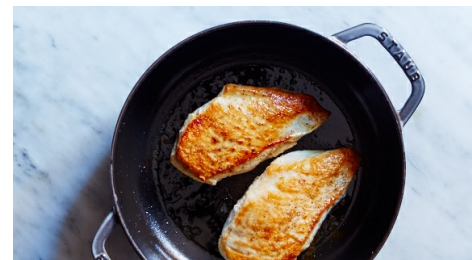
### Nutrition per serving

Calories 545.0kcal, Fat 20.6g, Proteins 48.1g, Carbs 35.8g



### 1. Prep ingredients

Trim ends from **scallions** and thinly slice. Roughly chop **dill** (including the stems). Halve **potatoes** or quarter if large. Drain **artichokes**.



### 2. Sear chicken

Season **chicken** all over with  $\frac{1}{2}$  teaspoon **salt** and a few grinds **pepper**. Heat 1 tablespoon **oil** in a large pot or Dutch oven over medium-high. Add **chicken** and cook until deep golden brown, 4-5 minutes. Flip and cook on the other side until golden, about 2 minutes more. Transfer to a plate.



### 3. Sauté aromatics

Add 1 teaspoon **oil** to pot if necessary and add **scallions** and **half of the dill**. Cook, stirring, until **scallions** are softened, about 1 minute.



### 4. Braise

Add **potatoes**, **artichokes**, **peas**, **chicken broth concentrate**, 1 cup **water**, and  $\frac{1}{2}$  teaspoon **salt** and bring to a boil. Add **chicken**, reduce heat to a simmer, and cover. Cook until **potatoes** are tender when pierced with a knife and **chicken** is cooked through, 12-15 minutes.



### 5. Make dill garnish

Meanwhile, combine **remaining dill** with 3 tablespoons **oil** in a small bowl. Season with  $\frac{1}{4}$  teaspoon **salt** and a few grinds **pepper**.



### 6. Finish

Transfer **chicken** to a cutting board. Increase heat to medium and simmer until liquid is reduced, 5-7 minutes. Season **artichokes** and **potatoes** to taste with **salt** and **pepper**. Divide **artichokes** and **potatoes** between two plates. Cut **chicken** crosswise and serve over **vegetables**. Garnish with **dill mixture**. Enjoy!