



Garlic Braised Chicken

with Greens & Creamy Grits



30-40min



4 Servings

Cream cheese is our secret weapon to the creamiest grits, plus it adds a delightful tang and a velvety texture. Alongside, you'll find crispy-skinned chicken thighs and hearty kale braised in a flavorful white wine vinegar sauce.

What we send

- quick cooking grits
- garlic
- bone-in, skin-on chicken thighs
- curly kale
- scallion
- chicken broth concentrate

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- large ovenproof skillet
- medium saucepan

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

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630.0kcal, Fat 30.0g, Proteins 45.0g, Carbs 41.0g



1. Prep ingredients

Preheat oven to 425°F with a rack in the top position. Peel and lightly smash **5 large garlic cloves**. Remove stems and ribs from **kale**, then roughly chop leaves. Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate.



4. Braise chicken

Add **kale** to same skillet and season with **a few grinds pepper**. Cook, stirring, just until wilted, about 1 minute. Return **chicken and any juices** to skillet with kale, skin side-up. Transfer to top oven rack and cook until skin is golden and chicken is cooked through, 16–20 minutes.



2. Brown chicken

Pat **chicken** dry and trim excess fat and skin. Season all over with **pepper** and **1 teaspoon salt**. Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add chicken skin side-down and cook until browned, 2–3 minutes. Flip and cook until browned, 5–7 minutes. Transfer to a plate. Add **garlic** and **scallion whites** and cook until golden, 1–2 minutes.



5. Cook grits

Meanwhile, in a medium saucepan, bring **4 cups water** and **1¼ teaspoons salt** to a boil. In a steady stream, stir in **grits**. Reduce heat to medium and cook, stirring occasionally to prevent sticking, until grains are tender, 5–7 minutes. Off heat, stir in **all the cream cheese, 1 tablespoon butter**, and **several grinds of pepper** until combined. Cover to keep warm.



3. Deglaze skillet

Spoon off **all but 1 teaspoon fat** from skillet. Add **¼ cup vinegar** to skillet and cook over medium-high until nearly evaporated, about 1 minute. Add **¾ cup water** and **chicken broth concentrate** and bring to a boil.



6. Finish sauce & serve

Transfer **chicken** to a plate, discarding **garlic**. Place skillet over high heat and boil until liquid is reduced and thickened, 1–2 minutes. Off heat, add **1 tablespoon butter** and stir to combine. Season to taste with **salt** and **pepper**. Spoon **grits** onto plates and top with **greens, sauce, and chicken**. Sprinkle with **scallion dark greens**. Enjoy!