

B06y63rzb8

Inside-Out Chicken & Stuffing

with Apples and Green Beans



30-40min



2 Servings

We reimagined the Thanksgiving flavors and dishes we know and love and turned them into a regular dinner, so that even a midweek meal can give us those holiday feelings! This recipe is inspired by turkey, stuffing, and green beans, but we used super moist, chicken breasts in place of turkey, and the “sides” come together all on the same baking sheet. Cook, relax, and enjoy!

What we send

- fresh thyme
- packet chicken broth concentrate
- celery
- pink lady apple
- caraway seeds
- boneless, skinless chicken breasts
- green beans

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- 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 675.0kcal, Fat 19.0g, Proteins 69.3g, Carbs 50.3g



1. Prep ingredients

Preheat oven to 450°F with rack positioned in upper third. Cut **apple** into 8 wedges and remove core. Cut **celery** into ½-inch pieces. Pick and chop **half of the thyme leaves** (save rest for own use). Cut **ciabatta** into ½-inch cubes. Trim stem ends from **green beans**, then halve any thick beans lengthwise. Dissolve **chicken broth concentrate** in **2 cups warm water**.



4. Add green beans

Drizzle **chicken broth** over **stuffing ingredients**, season with **¼ teaspoon salt** and **a few grinds pepper**, and toss to coat. Scatter **green beans** on top and roast until beans are nearly tender, about 10 minutes.



2. Prepare "stuffing"

On a rimmed baking sheet, toss **apple, celery, ciabatta cubes, caraway seeds, and half of the chopped thyme** with **2 tablespoons oil**. Arrange in an even layer.



5. Prepare chicken

Pat **chicken** dry. Rub lightly with **oil** and season with **salt** and **pepper**. Scrape **stuffing mixture** to sides, and add chicken to baking sheet in empty spaces. Roast until broth is slightly reduced and chicken nearly cooked through, 12-15 minutes, flipping chicken halfway through. Switch oven to broil.



3. Toast bread

Place in oven to cook until **bread** is lightly toasted and **apples** just begin to soften, about 7 minutes. Meanwhile, toss **green beans** with **2 teaspoons oil, ½ teaspoon salt, and a few grinds pepper**.



6. Finish & serve

Broil **chicken and stuffing** until lightly browned, 1-2 minutes (watch closely as broilers vary). Sprinkle **chicken** with **remaining chopped thyme**. Enjoy!