





Garlicky Chicken

with Dilly Beans & Corn on the Cob

 20-30min  4 Servings

Nothing says summer like the sight of a sweet, crisp ear of corn and a jar of perfectly pickled dilly beans. We've combined two of our most favorite warm weather sides for a simple, but elegant dinner. Chicken is seared and then drizzled with a creamy, garlicky sauce that incorporates some of the dilly bean pickling liquid, which is a treasure trove of flavor.

What we send

- garlic
- green beans
- sour cream
- boneless, skinless chicken breasts
- corn on cob
- shallot
- dill

What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

Tools

- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

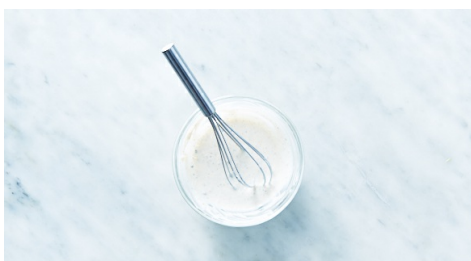
Nutrition per serving

Calories 380kcal, Fat 11g, Carbs 33g, Proteins 41g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Meanwhile, peel and finely chop **3 large garlic cloves**. Trim and discard stem ends from **green beans**. Halve, peel, and thinly slice **½ cup shallot**.



4. Make sauce

In a small bowl, whisk together **all of the sour cream, remaining chopped garlic, ¼ teaspoon each salt and pepper, and 3 tablespoons of the bean pickling liquid**.



2. Pickle dilly beans

In a medium bowl, combine **3 tablespoons vinegar, dill sprigs, sliced shallots, half of the chopped garlic, and 1½ tablespoons each salt and sugar**. Add **beans** to saucepan and cook until crisp-tender, about 3 minutes. Use a slotted spoon to transfer green beans to **vinegar mixture**. Stir in 1 cup of the cooking water and let cool. Don't drain saucepan.



5. Cook chicken

Pat **chicken** dry and season all over with **a generous pinch each salt and pepper**. Heat **1 tablespoon oil** in a large, heavy skillet over medium-high. Add chicken and cook until golden and cooked through, 3-4 minutes per side.



3. Prep & cook corn

Shuck **corn**, removing any strings. Add corn to same saucepan. Cover and let sit off the heat until step 6. (Corn will continue to cook as it sits.)



6. Finish & serve

Use a slotted spoon to transfer **pickled green beans, shallots, and dill** to plates. Drain **corn** and pat dry. Serve **chicken** and **corn** alongside and drizzle with **creamy sauce**. Enjoy!