



ONE POT

KETO FRIENDLY

Rosemary Chicken Thighs

with Juicy Plum & Goat Cheese Salad



20-30min



4 Servings

Broiling stone fruits, like plums, brings out the natural sweetness and adds a layer of complexity, making it the perfect juicy, sweet addition to a salad studded with peppery arugula, creamy goat cheese, crisp celery, and smoky almonds.

What we send

- fresh rosemary
- bone-in, skin-on chicken thighs
- red plum
- celery
- goat cheese ⁷
- smoked almonds ^{6,15}
- baby arugula

What you need

- apple cider vinegar
- kosher salt & 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

Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 47g, Carbs 11g, Proteins 46g



1. Prep ingredients

Preheat broiler with a rack in the center. Remove **rosemary leaves** from sprigs, then finely chop leaves. Halve **plums**, then scoop out pit with a spoon. Pat **chicken** dry and trim any excess skin, if necessary.



4. Prep salad ingredients

Trim ends from **celery**, then thinly slice on an angle. Roughly chop **almonds**. Crumble the **goat cheese**.



2. Broil chicken & plums

On a rimmed baking sheet, toss **plums** and **chicken** with **chopped rosemary**, **2 tablespoons oil**, **2 teaspoons salt**, and **a few grinds pepper**; arrange in an even layer, with chicken skin-side down. Broil on the center oven rack, without turning, until golden and crusty, 10-12 minutes, rotating baking sheet for even cooking (watch closely as broilers vary).



5. Make vinaigrette

In a medium bowl, whisk together **2 tablespoons vinegar** and **¼ cup oil**. Season to taste with **salt** and **pepper**.



3. Flip & finish broiling

Use a metal spatula to loosen **chicken skin** from baking sheet; flip chicken and **plums**. Continue to broil until chicken skin is golden and crispy, chicken is cooked through, and plums are tender, 8-12 minutes, shifting baking sheet if necessary to avoid scorching. (Watch closely as plum cooking time will vary depending on ripeness.)



6. Toss salad & serve

To the bowl with **vinaigrette**, add **arugula**, **celery**, **almonds**, and **crumbled goat cheese**, tossing to coat. Season to taste with **salt** and **pepper**. Cut **plums** into wedges. Serve **chicken** with **salad** and **broiled plums** alongside. Enjoy!