

# Provençal Chicken & Potato Stew

*with Aioli & Garlic Toasts*

Olive oil, garlic and herbs are the cornerstones of Provençal cuisine, rich in both French and Italian influences. This rustic stew has it all (including a dash of classic Herbes de Provence). Hearty chicken, potatoes and chard fill out the tomato-based broth, while green olives add delicious pops of briny flavor. In traditional fashion, we're completing the stew with a simple aioli, brightened with a splash of red wine vinegar—perfect for stirring into the broth for extra richness.



## Ingredients

4 Boneless, Skinless Chicken Thighs  
1 Small Baguette  
4 Cloves Garlic  
¾ Pound Yukon Gold Potatoes  
½ Bunch Swiss Chard

## Knick Knacks

2 Tablespoons Mayonnaise  
2 Tablespoons Tomato Paste  
1 Ounce Castelvetrano Olives  
1 Tablespoon Red Wine Vinegar  
1½ Tablespoons Chicken Stew Spice Blend  
(All-Purpose Flour, Ground Turmeric & Herbes De Provence)

**Makes:** 2 servings | **Calories:** about 650 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/821](https://blueapron.com/recipes/821)

1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Small dice the potatoes. Separate the chard leaves and stems; roughly chop the leaves and thinly slice the stems, keeping them separate. Peel the garlic. Leaving 1 clove whole, mince 3 of the cloves; using the side of your knife, smash the minced cloves until they resemble a paste (or use a zester). Using the side of your knife, smash the olives; remove and discard the pits, then roughly chop. Slice the baguette crosswise into ½-inch-thick pieces. Pat the chicken dry with paper towels and chop into small pieces; transfer to a bowl.

2



## Start the stew:

Season the **chopped chicken** with salt and pepper; toss to coat. In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook, stirring occasionally, 4 to 6 minutes, or until browned. Add the **tomato paste**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the chicken is cooked through and the tomato paste is dark red.

3



## Add the vegetables:

Add the **potatoes**, **chard stems** and ¾ of the **garlic paste** to the pan of chicken; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the potatoes are slightly tender. Add the **spice blend** and season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined and fragrant.

4



## Finish the stew:

Add the **chard leaves**, **olives**, **half the vinegar** and **2 cups of water** to the pan of chicken and vegetables, scraping up any browned bits from the bottom of the pan. Heat to boiling on high. Once boiling, reduce the heat to medium-high and simmer, stirring occasionally, 8 to 10 minutes, or until the potatoes are tender and the liquid has reduced in volume by about half. Remove from heat and season with salt and pepper to taste.

5



## Make the garlic toasts:

While the stew simmers, place the **baguette** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and toast in the oven 8 to 10 minutes, or until golden brown. Remove from the oven. When cool enough to handle, carefully rub the cut sides of the toasted baguette with the **whole garlic clove**; discard the clove.

6



## Make the aioli & plate your dish:

While the baguette toasts, in a bowl, combine the **mayonnaise**, **remaining garlic paste** and **remaining vinegar**; season with salt and pepper to taste. Divide the **finished stew** between 2 bowls. Serve with the aioli and **garlic toasts** on the side. Enjoy!