

# Oven-Roasted Chicken & Mixed Mushrooms

*with Crispy Rosemary-Orange Salad & Chipotle Pan Sauce*

Created by:

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TOP CHEF



Get ready—tonight's dinner is adapted from the winning dish seen in Bravo's *Top Chef* Season 13 finale! The recipe was created by contestant Jeremy Ford, Executive Chef of the Matador Room at Miami Beach's EDITION Hotel. You'll use bright, fresh orange to cut the richness of chicken thighs—pan-seared for tasty, crackling skin, then roasted with button-topped cremini and ruffled maitake mushrooms. A spectacular chipotle pan sauce brings it all together with plenty of spicy, smoky flavor. (Be sure to use only as much of the hot chipotle pepper in adobo sauce as you'd like!) Our thanks to Bravo's *Top Chef* and Jeremy Ford for the opportunity to share this incredible dish with our home chefs.

## Blue Apron Wine Pairings

Lichen Plank Viognier, 2014  
Rancho Petaluma Zinfandel, 2014



## Ingredients

- 4 Bone-In, Skin-On Chicken Thighs
- 6 Ounces Cremini Mushrooms
- 4 Ounces Maitake Mushrooms
- 2 Navel Oranges
- 1 Bunch Collard Greens
- 1 Bunch Rosemary

## Knick Knacks

- 4 Tablespoons Butter
- 2 Tablespoons Sherry Vinegar
- 1 Chipotle Pepper In Adobo Sauce
- 1/4 Cup Sour Cream

**Makes:** 4 servings | **Calories:** about 575 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 35–45 minutes



For cooking tips & tablet view, visit [blueapron.com/recipes/fp251](https://blueapron.com/recipes/fp251)

Guest Chef Series | Recipe #251



1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Pick the rosemary off the stems; discard the stems. Cut the mushrooms into bite-sized pieces. Remove and discard the collard green stems; thinly slice. Cut off and discard the rinds and white piths of the oranges; small dice, discarding any seeds. Finely chop the chipotle pepper, then thoroughly wash your hands, knife and cutting board.

2



## Fry the rosemary:

In a large pan, heat a thin layer of oil on medium-high until hot. Add the **rosemary** and cook, stirring occasionally, 30 seconds to 1 minute, or until crispy and fragrant. Carefully transfer the fried rosemary to a paper towel-lined plate, leaving the oil in the pan.

3



## Cook the chicken & mushrooms:

Pat the **chicken** dry with paper towels and season with salt and pepper on both sides. Heat the pan of reserved oil on medium-high until hot. Add the seasoned chicken, skin sides down; cook 8 to 10 minutes on the first side, or until browned. Transfer, skin sides up, to a sheet pan, leaving any browned bits (or fond) in the pan on the stove. Place the **mushrooms** on the sheet pan; drizzle with olive oil and season with salt and pepper. Roast 22 to 24 minutes, or until the chicken is cooked through and the mushrooms are browned and crispy. Remove from the oven.

4



## Cook the collard greens:

Once the chicken and mushrooms have roasted for about 10 minutes, heat the pan of reserved fond on medium-high until hot. Add the **collard greens**, **half the oranges** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until the collard greens have wilted and the water has cooked off. Transfer to a bowl and set aside in a warm place.

5



## Make the pan sauce:

In the pan used to cook the collard greens, combine the **vinegar** and **¼ cup of water**. Gradually add **as much of the chipotle pepper as you'd like (tasting as you go)**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook on medium-high, stirring frequently, 2 to 3 minutes, or until slightly thickened. Add the **butter**. Cook, stirring frequently, 1 to 2 minutes, or until well combined. Remove from heat; season with salt and pepper to taste.

6



## Make the orange salad & plate your dish:

In a small bowl, combine the **remaining orange** and **fried rosemary**; drizzle with olive oil and season with salt and pepper to taste. Spread a layer of the **sour cream** onto the sides of 4 dishes. Divide the **cooked collard greens** and **roasted chicken and mushrooms** between the dishes. Top with the **orange salad** and serve with **as much of the pan sauce as you'd like**, depending on how spicy you'd like the dish to be. Enjoy!