

# Southern-Style Fried Chicken

*with Mashed Potato & Spicy Collard Greens*

Tonight, we're keeping it classic with fried chicken, prepared Southern-style for plenty of crunch and no shortage of flavor. We're creating the chicken's delicious crust by dredging twice in our spicy seasoned flour—then pan frying it to the perfect golden brown. We're serving it with two classic sides: buttery mashed potato and quick-braised collard greens. Ideal for serving with buttery mashed potato and quick-braised collard greens. And for a sophisticated finish, we're whipping up a sweet, creamy drizzle for the chicken with a bit of crème fraîche and maple syrup.

## Blue Apron Wine Pairings

Wyckoff Vineyard Chardonnay, 2015

Ventana Vineyards Chardonnay, 2014



## Ingredients

4 Boneless, Skinless Chicken Thighs  
2 Cloves Garlic  
1 Bunch Collard Greens  
½ Pound Russet Potato

## Knick Knacks

2 Tablespoons Butter  
2 Tablespoons Crème Fraîche  
2 Tablespoons Maple Syrup  
1 Tablespoon Apple Cider Vinegar  
½ Cup All-Purpose Flour  
¼ Cup Buttermilk  
¼ Teaspoon Crushed Red Pepper Flakes  
1 Tablespoon Fried Chicken Spice Blend  
(Smoked Paprika, Garlic Powder, Onion Powder & Cayenne Pepper)

**Makes:** 2 servings

**Prep Time:** 10 minutes | **Cook Time:** 30–40 minutes



1



## Prepare the ingredients & make the maple crème fraîche:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Peel and large dice the potato. Peel and mince the garlic. Remove and discard the collard green stems; roughly chop the leaves. In a bowl, combine **half the crème fraîche** and **half the maple syrup**; season with salt and pepper to taste.

2



## Cook & mash the potato:

Add the **potato** to the pot of boiling water and cook 14 to 16 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, add the **butter** and **remaining crème fraîche**. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Set aside in a warm place.

3



## Start the collard greens:

While the potato cooks, in a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high heat until hot. Add the **garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **collard greens**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted.

4



## Finish the collard greens:

Add **¾ cup of water** to the pan. Cook, stirring occasionally, 6 to 8 minutes, or until the collard greens have wilted and the water has cooked off. Add the **vinegar** and **remaining maple syrup**. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined; season with salt and pepper to taste. Transfer to a bowl and set aside in a warm place. Rinse and wipe out the pan.

5



## Coat the chicken:

While the collard greens cook, pat the **chicken** dry with paper towels; season on both sides with salt and pepper. Place the **buttermilk** in a medium bowl. In a separate medium bowl, combine the **flour** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Working 1 piece at a time, thoroughly coat the seasoned chicken in the flour-spice blend mixture (tapping off any excess), then in the buttermilk (letting any excess drip off), then again in the flour-spice blend mixture (tapping off any excess). Transfer to a plate.

6



## Cook the chicken & plate your dish:

In the same pan, heat a thin layer of oil on medium until hot. Once the oil is hot enough that a pinch of the flour-spice blend mixture sizzles immediately when added to the pan, add the **coated chicken**. Cook 4 to 6 minutes per side, or until golden brown and cooked through. Transfer to a paper towel-lined plate and immediately season with salt and pepper. Divide the **mashed potato**, **finished collard greens** and **cooked chicken** between 2 dishes. Serve with the **maple crème fraîche** on the side. Enjoy!