

# Crispy Chicken

*with Mashed Potato & Spicy Collard Greens*

Tonight's chicken packs plenty of savory flavor—and satisfying crunch. We're creating its delicious crust by dredging it in flour, then frying it on the stovetop. Two classic sides round out this simple, Southern-style dish: buttery mashed potato and quick-braised collard greens, which get their pleasant heat from red pepper flakes (and a welcome hit of acidity from apple cider vinegar).

## Blue Apron Wine Pairings

Wyckoff Vineyard Chardonnay, 2015

Ventana Vineyards Chardonnay, 2014



## Ingredients

4 Boneless, Skinless Chicken Thighs  
½ Cup All-Purpose Flour  
2 Cloves Garlic  
½ Bunch Collard Greens  
½ Pound Russet Potato

## Knick Knacks

2 Tablespoons Butter  
1 Tablespoon Apple Cider Vinegar  
¼ Teaspoon Crushed Red Pepper Flakes

**Makes:** 2 servings

**Prep Time:** 10 minutes | **Cook Time:** 25–35 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/1011](https://blueapron.com/recipes/1011)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Large dice the potato. Peel and mince the garlic. Remove and discard the collard green stems; roughly chop the leaves.

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**. Using a fork, mash 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 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** and season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted.

4



## Finish the collard greens:

Add the **vinegar** and  $\frac{3}{4}$  **cup of water** to the pan (be careful, as the liquid may splatter). Cook, stirring occasionally, 6 to 8 minutes, or until the collard greens have wilted and the liquid has cooked off. Transfer to a bowl and season with salt and pepper to taste. 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 with salt and pepper on both sides. Transfer the seasoned chicken to a bowl. Add the **flour** and toss to coat. 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 flour sizzles immediately when added to the pan, add the **coated chicken** (tapping off any excess flour). 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. Enjoy!