

Seared Chicken Thighs

with Cipollini Onions & Kumquats

Cipollini onions are a famously sweet variety with a distinctive broad shape. In a nod to a traditional Italian side dish, we're preparing them "agrodolce" style—cooking them with a splash of balsamic vinegar, whose fruity tang balances their flavor. Tossed with fregola sarda pasta, the onions perfectly complement our chicken, which we're serving in a bright sauce of golden raisins and kumquats—a unique citrus fruit whose thin, edible peel carries intense flavor.

Blue Apron Wine Pairings

Seigneurie de Chatillon Chardonnay, 2015
Rogers Vineyards Sauvignon Blanc, 2014



Ingredients

12 Boneless, Skinless Chicken Thighs
1 Cup Fregola Sarda Pasta
6 Ounces Cipollini Onions
2 Ounces Kumquats
1 Large Bunch Parsley

Knick Knacks

3 Tablespoons Roasted Almonds
2 Tablespoons Balsamic Vinegar
1½ Tablespoons Golden Raisins
1 Shallot

Makes: 4 servings

Prep Time: 15 minutes | **Cook Time:** 30–40 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel the onions; cut into bite-sized wedges. Pick the parsley leaves off the stems; discard the stems and roughly chop half the leaves, keeping the remaining leaves whole. Peel and finely chop the shallot. Thinly slice the kumquats into rounds; remove and discard the seeds. Roughly chop the almonds.

2



Cook the pasta:

Add the **pasta** to the pot of boiling water and cook 8 to 10 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot.

3



Cook the onions & finish the pasta:

While the pasta cooks, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **onions** and season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until lightly browned and softened. Add the **vinegar** (be careful, as the vinegar may splatter) and cook, stirring occasionally, 30 seconds to 1 minute, or until thoroughly combined. Transfer to the pot of **cooked pasta**. Add the **chopped parsley**; drizzle with olive oil and stir to thoroughly combine. Season with salt and pepper to taste. Set aside in a warm place. Rinse and wipe out the pan.

4



Cook the chicken:

Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Working in batches, add the seasoned chicken in a single, even layer. Cook, turning occasionally, 7 to 9 minutes per batch, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.

5



Make the sauce:

Add the **raisins** and **shallot** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant. Add the **kumquats** and **¼ cup of water**. Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid is thickened and saucy. Turn off the heat. Season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished pasta** and **cooked chicken** between 4 dishes. Top with the **sauce**. Garnish with the **almonds** and **whole parsley leaves**. Enjoy!