

# Greek Chicken

*with Olives, Oregano & Roasted Potatoes*

**PREP TIME:** 15 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 2

Chefs, we're celebrating the aromatic flavors of Greek cooking with tonight's dish. Buttery Castelvetrano olives, sweet prunes and fresh oregano form the base of a bright sauce perfect for our pan-seared chicken (and simple roasted potatoes on the side). A salad of baby greens topped off with crunchy almonds rounds it all out with peppery notes. (Depending on what's best near you, your baby greens may be arugula or kale.)



#### BLUE APRON WINE PAIRING:

Arco von Kammersbründl  
Zweigelt, 2015

Order wine and view other perfect pairings  
at [blueapron.com](http://blueapron.com).



## Ingredients



4  
BONELESS,  
SKINLESS  
CHICKEN THIGHS



3 cloves  
GARLIC



2 oz  
BABY GREENS



3/4 lb  
YUKON GOLD  
POTATOES



1 bunch  
OREGANO

#### KNICK KNACKS:



2 Tbsp  
RED WINE  
VINEGAR



2 Tbsp  
VERJUS BLANC



1 Tbsp  
LIGHT BROWN  
SUGAR



2 Tbsp  
ROASTED  
ALMONDS



1 oz  
PRUNES



3/4 oz  
CASTELVETRANO  
OLIVES



Download our iOS app or log in to [blueapron.com](http://blueapron.com)  
for how-to videos and supplier stories.





### 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the potatoes lengthwise; cut crosswise into 1/4-inch-thick pieces.
- ☐ Pick the oregano leaves off the stems; discard the stems and finely chop the leaves.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Roughly chop the prunes.
- ☐ Peel and mince the garlic.
- ☐ Roughly chop the almonds.

### 2 Roast the potatoes:

- ☐ Line a sheet pan with aluminum foil. Place the **potatoes** and **half the oregano** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast 19 to 21 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

### 3 Cook the chicken:

- ☐ While the potatoes roast, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 4 to 6 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.

### 4 Make the sauce:

- ☐ While the potatoes continue to roast, add the **olives, prunes, garlic** and **remaining oregano** 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, 1 to 2 minutes, or until softened and fragrant.
- ☐ Add the **sugar, verjus, vinegar** and **1/4 cup of water** (be careful, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly thickened. Season with salt and pepper to taste.

### 5 Finish the chicken:

- ☐ Add the **cooked chicken** to the pan. Cook, frequently spooning the sauce over the chicken, 1 to 2 minutes, or until the sauce has thickened and the chicken is thoroughly coated. Turn off the heat and season with salt and pepper to taste.

### 6 Dress the baby greens & plate your dish:

- ☐ Place the **baby greens** in a medium bowl; drizzle with olive oil and season with salt and pepper. Toss to coat.
- ☐ Divide the dressed baby greens, **roasted potatoes** and **finished chicken and sauce** between 2 dishes. Garnish the baby greens with the **almonds**. Enjoy!

