

Verjus-Braised Chicken

with Spinach & Mashed Potatoes

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 4

We're giving tonight's chicken a quick braise—browning it and briefly simmering it in a flavorful liquid, which thickens into an elegant pan sauce. Our sauce gets sweet-tart notes from verjus (the juice of young wine grapes), balanced by the richness of butter, while roasted walnuts add a nutty flavor and crunch that complement the savory chicken. Served underneath, mashed potatoes round out the meal (and soak up some of the sauce).



BLUE APRON WINE PAIRING:

Maggio Calogero Petit Verdot, 2015

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Ingredients



12
BONELESS,
SKINLESS
CHICKEN THIGHS



2 cloves
GARLIC



3/4 lb
SPINACH



1 lb
YUKON GOLD
POTATOES



1
LEMON

KNICK KNACKS:



4 Tbsp
BUTTER



1
SHALLOT



1/4 cup
VERJUS BLANC



3 Tbsp
ALL-PURPOSE
FLOUR



1/2 cup
ROASTED
WALNUTS



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Peel and medium dice the potatoes.
- ☐ Roughly chop the spinach.
- ☐ Peel and thinly slice the shallot.
- ☐ Peel and thinly slice the garlic.
- ☐ Quarter and deseed the lemon.
- ☐ Roughly chop the walnuts.



2 Coat & cook the chicken:

- ☐ Place the **flour** on a plate. Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Thoroughly coat the seasoned chicken in the flour (tapping off any excess). Transfer to a separate plate.
- ☐ In a large pan (nonstick, if you have one), heat 2 tablespoons of olive oil on medium-high until hot.
- ☐ Working in 2 batches, add the coated chicken and cook 4 to 5 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.



3 Cook & mash the potatoes:

- ☐ While the chicken cooks, add the **potatoes** to the pot of boiling water. Cook 13 to 15 minutes, or until tender when pierced with a fork.
- ☐ Turn off the heat. Drain thoroughly and return to the pot. Add **half the butter**; season with salt and pepper.
- ☐ Using a fork, mash to your desired consistency. Season with salt and pepper to taste. Set aside in a warm place.



4 Cook the spinach:

- ☐ Add the **spinach**, **shallot** and **garlic** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook on medium-high, stirring constantly, 1 to 2 minutes, or until fragrant and the spinach has wilted.



5 Finish the chicken & make the sauce:

- ☐ Add the **cooked chicken**, **verjus** and **¼ cup of water** to the pan; season with salt and pepper. Cook, stirring occasionally and spooning the sauce over the chicken, 2 to 3 minutes, or until the liquid is slightly reduced in volume.
- ☐ Add the **remaining butter** and the **juice of 2 lemon wedges**. Cook, stirring occasionally and spooning the sauce over the chicken, 1 to 2 minutes, or until thoroughly combined and the chicken is coated.
- ☐ Turn off the heat. Stir in the **walnuts** and the **juice of the remaining lemon wedges**. Season with salt and pepper to taste.



6 Serve your dish:

- ☐ Divide the **mashed potatoes** between 4 dishes. Top with the **finished chicken and sauce**. Enjoy!