

# Parmesan Chicken Thighs

with Tomato, Mozzarella & Spinach Panzanella

🕒 30-40 MINS | 4 SERVINGS

To accompany chicken thighs—seared with a coating of savory herbs and parmesan cheese—we’re making our take on panzanella (or Italian bread salad) with toasted focaccia cubes tossed with bites of fresh mozzarella, juicy tomatoes, spinach, and basil pesto.



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Floral & Aromatic

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## Ingredients



1 1/2 lbs  
BONELESS,  
SKINLESS  
CHICKEN THIGHS



1/2 lb  
GRAPE TOMATOES



1/2 lb  
FRESH  
MOZZARELLA  
CHEESE



1/3 cup  
BASIL PESTO



1 oz  
PITTED NIÇOISE  
OLIVES



1/4 cup  
MAYONNAISE



1 piece  
FOCACCIA BREAD



1 clove  
GARLIC



5 oz  
BABY SPINACH



1/4 cup  
GRATED  
PARMESAN  
CHEESE



2 Tbsps  
RED WINE  
VINEGAR



1 Tbsp  
ITALIAN  
SEASONING\*

\* Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram



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### 1 Prepare the ingredients & make the dressing:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **bread** horizontally.
- Peel **1 clove of garlic**.
- Halve the **tomatoes**.
- Small dice the **mozzarella**.
- Roughly chop the **olives**.
- In a large bowl, combine the **halved tomatoes, diced mozzarella, chopped olives, and vinegar**. Drizzle with **olive oil** and season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- In a separate bowl, combine the **pesto, mayonnaise, and 2 tablespoons of olive oil**.



### 2 Cook the chicken:

- Meanwhile, in a bowl, combine the **Italian seasoning and parmesan**.
- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **seasoned parmesan**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 5 to 8 minutes per side, or until browned and cooked through.\*\*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



### 3 Toast & dice the bread:

- Meanwhile, place the **halved bread** on a sheet pan, cut side up. Drizzle with **olive oil** and season with salt and pepper.
- Toast in the oven 5 to 7 minutes, or until lightly browned.
- Remove from the oven. Carefully rub the cut sides of the bread with the **whole garlic clove**, then discard the clove.
- Transfer to a cutting board. When cool enough to handle, small dice the **toasted bread**.



### 4 Wilt the spinach:

- Heat the pan of reserved fond on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **spinach**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly wilted.
- Turn off the heat.



### 5 Make the panzanella & serve your dish:

- To the bowl of **marinated tomato-mozzarella mixture**, add the **diced bread, wilted spinach, and dressing**. Toss to thoroughly combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked chicken** with the **panzanella**. Enjoy!

\*\*An instant-read thermometer should register 165°F.

**NUTRITION PER SERVING (AS PREPARED)\*** Calories: 990, Total Carbohydrates: 56g, Dietary Fiber: 5g, Added Sugar: 0g, Total Fat: 61g, Saturated Fat: 15g, Protein: 58g, Sodium: 1900mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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