

Spicy Pan-Fried Chicken

with Corn on the Cob & Tomato Salad

PREP TIME: 15 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

This recipe celebrates the best of down-home Southern cooking—in particular, the irresistible combination of sweet and spicy. We're serving crispy, honey-drizzled chicken with a deliciously spicy sauce (simply hot sauce mixed with sour cream) and balancing those flavors with a colorful side salad of charm tomatoes and pickled shallot. And to upgrade classic corn on the cob, we're roasting our corn with garlic butter. Be sure to save the leftover melted butter after roasting—it adds another rich layer of flavor when drizzled over the chicken. (Chefs, your charm tomatoes may be red or yellow!)



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Crisp & Minerally

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Ingredients



2
BONELESS,
SKINLESS
CHICKEN THIGHS



SUMMER SPECIALTY

6 oz
CHARM
TOMATOES



2 cloves
GARLIC



2 ears of
CORN



1 bunch
PARSLEY

KNICK KNACKS:



2 Tbsp
BUTTER



1
SHALLOT



1/4 cup
SOUR CREAM



1/4 cup
FRIED CHICKEN
SPICE BLEND*



1 Tbsp
HONEY



2 Tbsp
WHITE WINE
VINEGAR



1 Tbsp
HOT SAUCE

* All-Purpose Flour, Onion Powder, Garlic Powder, Cayenne Pepper, & Smoked Paprika



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1 Prepare the ingredients & make the sauce:

- ☐ Remove the butter and honey from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and thinly slice the shallot.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Transfer to a bowl.
- ☐ Remove and discard the corn husks and silks.
- ☐ Halve the tomatoes and place in a medium bowl; season with salt and pepper.
- ☐ Pick the parsley leaves off the stems; discard the stems.
- ☐ In a bowl, combine the **hot sauce** and **sour cream**; season with salt and pepper.



2 Pickle the shallot:

- ☐ In a small pot, combine the **shallot**, **vinegar**, and **2 tablespoons of water**; heat to boiling on high. Once boiling, cook, stirring constantly, 30 seconds to 1 minute, or until the shallot is slightly softened. Transfer to a heatproof bowl and set aside to cool, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



3 Make the garlic butter & roast the corn:

- ☐ While the shallot cools, add the **butter** to the bowl of **garlic paste**. Stir to thoroughly combine.
- ☐ Divide the **corn cobs** between 2 large pieces of aluminum foil; rub each cob on all sides with the garlic butter. Drizzle each with **1 tablespoon of water**; season with salt and pepper. Tightly wrap the foil around each cob to completely seal. Transfer to a sheet pan. Roast 13 to 15 minutes, or until tender. Remove from the oven and set aside in a warm place.

4 Coat the chicken:

- ☐ While the corn roasts, place the **spice blend** 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 spice blend (tapping off any excess). Transfer to a separate plate.



5 Cook the chicken:

- ☐ While the corn continues to roast, in a medium pan (nonstick or cast iron, if you have one), heat 1 tablespoon of olive oil on medium until hot. Once the oil is hot enough that a pinch of the spice blend sizzles immediately when added to the pan, add the **coated chicken**. Cook 5 to 6 minutes per side, or until browned and cooked through. Turn off the heat. Drizzle the cooked chicken with the **honey** (kneading the packet before opening).

6 Make the salad & plate your dish:

- ☐ While the chicken cooks, to the bowl of **seasoned tomatoes**, add the **parsley**, **pickled shallot** (including the pickling liquid), and a drizzle of olive oil. Stir to combine; season with salt and pepper to taste.
- ☐ Reserving the **garlic butter**, carefully unwrap the **roasted corn** and transfer to a serving dish. Divide the **cooked chicken** and salad between 2 dishes. Drizzle the chicken with the **reserved garlic butter**. Serve with the corn and **sauce** on the side. Enjoy!