

# Sweet Pepper Chicken

*with Ditali Pasta & Spinach*

**PREP TIME:** 10 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 4

Chicken scarpariello, an Italian-American dish, can be made with countless variations—but it always features chicken and peppers in a delectably tart sauce. Here, we're using verjus (the juice of young wine grapes) to brighten a sauce made with two kinds of sweet peppers. Little tubes of ditali pasta, simply cooked with spinach, butter, and cheese, are a satisfying pairing for the chicken.



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## Ingredients



4  
BONELESS,  
SKINLESS  
CHICKEN BREASTS



1/2 lb  
DITALI PASTA



6 oz  
SWEET PEPPERS



2 cloves  
GARLIC



1 bunch  
OREGANO



4 oz  
SPINACH

## KNICK KNACKS:



2 Tbsp  
BUTTER



2 Tbsp  
VERJUS BLANC



1/4 cup  
ALL-PURPOSE  
FLOUR



2 Tbsp  
MASCARPONE  
CHEESE



1 oz  
SWEET PIQUANTE  
PEPPERS



1/4 cup  
GRATED  
PECORINO  
CHEESE



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## 1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the sweet pepper stems; halve the peppers lengthwise, then remove and discard the ribs and seeds. Thinly slice lengthwise.
- ☐ Peel and roughly chop the garlic.
- ☐ Roughly chop the piquante peppers.
- ☐ Pick the oregano leaves off the stems of 1 sprig; discard the stems. Keep the remaining sprigs whole.



## 2 Make the sauce:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **sweet peppers** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- ☐ Add the **piquante peppers**, **whole oregano sprigs**, **verjus**, and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the liquid is slightly reduced in volume.
- ☐ Transfer to a bowl. Season with salt and pepper to taste. Rinse and wipe out the pan.

## 3 Cook the pasta:

- ☐ While the sauce cooks, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 8 to 10 minutes, or until just shy of al dente (still slightly firm to the bite).
- ☐ Turn off the heat. Reserving **½ cup of the pasta cooking water**, drain thoroughly and return to the pot.



## 4 Coat & cook the chicken:

- ☐ While the pasta cooks, pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Place the **flour** on a plate. Thoroughly coat the seasoned chicken in the flour (tapping off any excess); transfer to a separate plate.
- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the coated chicken and cook 3 to 5 minutes per side, or until browned.

## 5 Finish the chicken:

- ☐ Add the **sauce** to the pan and cook, occasionally spooning the sauce over the chicken, 2 to 3 minutes, or until the chicken is coated and cooked through. Turn off the heat. Season with salt and pepper to taste. Carefully remove and discard the whole oregano sprigs.



## 6 Finish the pasta & serve your dish:

- ☐ Add the **spinach**, **butter**, and **half the reserved pasta cooking water** to the pot of **cooked pasta**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until the spinach has wilted and the pasta is coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and stir in the **mascarpone cheese**. Season with salt and pepper to taste.
- ☐ Transfer to a serving dish. Top with the **finished chicken and sauce**. Garnish with the **pecorino cheese** and **oregano leaves**. Enjoy!