

Roasted Chicken & Panzanella Salad

with Sweet Peppers & Summer Squash

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Juicy chicken is the star of tonight's meal—simply roasted with whole rosemary sprigs for rustic flavor and crispy skin. For a worthy side, we're making a panzanella—or Italian bread salad—with oven-toasted croutons, sweet peppers, and summer squash. Chefs, adding the drippings from the sheet pan of roasted chicken to your salad before tossing it helps bring all the flavors of the dish together deliciously!



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Ingredients



1
HALF CHICKEN



1
SMALL BAGUETTE



4 oz
SWEET PEPPERS



2 cloves
GARLIC



4 oz
SPINACH



1
SUMMER SQUASH



1 bunch
ROSEMARY

KNICK KNACKS:



3 Tbsp
RED WINE
VINEGAR



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Medium dice the baguette.
- ☐ Quarter the squash lengthwise; cut crosswise into 1/2-inch-thick pieces.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the pepper stems; halve lengthwise, then remove and discard the ribs and seeds. Thinly slice the peppers lengthwise.



2 Roast the chicken:

- ☐ Line a sheet pan with aluminum foil. Place the **whole rosemary sprigs** in the center of the prepared sheet pan. Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Place on the sheet pan. Drizzle with olive oil and turn to coat. Arrange the seasoned chicken skin side up on top of the rosemary sprigs. Drizzle with olive oil.
- ☐ Roast 36 to 38 minutes, or until the chicken is browned and cooked through. (An instant-read thermometer inserted into the thickest part of the chicken thigh should register 165°F.) Remove from the oven.
- ☐ Transfer the roasted chicken to a cutting board and let rest for at least 5 minutes. Reserving the drippings on the sheet pan, carefully remove and discard the rosemary sprigs.



3 Make the croutons:

- ☐ Once the chicken has roasted for about 25 minutes, line a separate sheet pan with aluminum foil. Place the **baguette** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat. Arrange in an even layer.
- ☐ Toast in the oven 7 to 9 minutes, or until lightly browned. Leaving the oven on, remove the toasted baguette from the oven.



4 Cook the vegetables:

- ☐ While the baguette toasts, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **squash** and cook, without stirring, 3 to 4 minutes, or until lightly browned. Add the **garlic, peppers, spinach, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened and fragrant. Turn off the heat. Season with salt and pepper to taste. Transfer to a large bowl.



5 Make the salad:

- ☐ To the bowl of **cooked vegetables**, add the **croutons** and **vinegar**. Carefully add the **reserved drippings** from the sheet pan used to roast the chicken. Drizzle with olive oil and season with salt and pepper. Toss to combine. Season with salt and pepper to taste.



6 Carve the chicken & plate your dish:

- ☐ Using a sharp, sturdy knife, cut along the leg of the **rested chicken** to separate the thigh and breast. Cut the breast in half crosswise through the bone (keeping the wing intact). Cut through the joint connecting the drumstick to the thigh.
- ☐ Divide the **salad** and carved chicken between 2 dishes. Drizzle with olive oil. Enjoy!