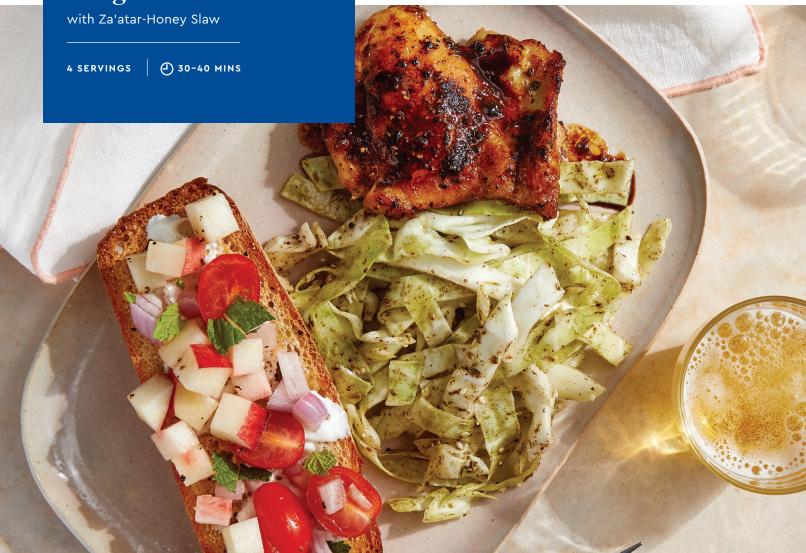
Greek-Style Chicken Thighs & Bruschetta





For bold, Mediterranean-style flavor, we're putting a Greek twist on classic Italian bruschetta by topping golden brown baguettes with a smear of cooling tzatziki (or cucumber yogurt) and a juicy medley of fresh nectarine and tomatoes.

#### **Ingredients**

- 1 ½ lbs Boneless, Skinless Chicken Thighs
- 2 Small Baguettes
- 1/2 lb Green Cabbage
- 4 oz Grape Tomatoes
- 1 Nectarine
- 1 bunch Mint
- 2 Tbsps Chicken Demi-Glace

- ½ cup Tzatziki\*
- 1 Shallot
- 2 tsps Honey
- 2 Tbsps Sherry Vinegar
- 1 Tbsp Weeknight Hero Spice Blend\*\*
- 1 Tbsp Za'atar Seasoning\*\*\*

\*cucumber-yogurt sauce \*\*Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
\*\*\*Ground Sumac, Sesame Seeds, Salt, Ground Thyme, Whole Dried Oregano & Crushed Aleppo Pepper



#### Wellness at Blue Apron

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**600 CALORIES OR LESS** 

# 1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Halve the baguettes.
- Pick the **mint** leaves off the stems.
- Pit and small dice the nectarine.
- Halve the tomatoes.
- Peel the **shallot**, then small dice to get 2 tablespoons (you may have extra).
- In a bowl, combine the diced nectarine, halved tomatoes, and diced shallot; add half the vinegar and 1 tablespoon of olive oil. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.

# 2 Make the slaw

 Meanwhile, in a large bowl, whisk together the honey (kneading the packet before opening), remaining vinegar, half the za'atar (you will have extra),
 1 tablespoon of olive oil, and
 1 tablespoon of warm water.



 Add the sliced cabbage; season with salt and pepper. Toss to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
 Taste, then season with salt and pepper if desired.

# 3 Cook the chicken

 Meanwhile, pat the chicken dry with paper towels; season on both sides with salt, pepper, and enough of the weeknight hero spice blend to coat (you may have extra).



- In a large pan (nonstick, if you have one), heat
- 1 tablespoon of olive oil on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 8 minutes per side, or until browned and cooked through.\*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

#### 4 Toast the bread & assemble the bruschetta

- Meanwhile, line a sheet pan with foil.
- Place the halved baguettes on the foil, cut side up.
   Drizzle with 2 tablespoons of olive oil and season with salt and pepper.



 When cool enough to handle, evenly top each toasted baguette with the tzatziki, marinated nectarine and tomatoes (discarding any liquid), and mint leaves (tearing just before adding).

# 5 Make the sauce & serve your dish

- Heat the pan of reserved fond on medium-high until hot.
- Add the demi-glace

   (carefully, as the liquid may splatter), and ¼ cup of water; season with salt and pepper. Cook, stirring frequently and scraping up any



fond, 1 to 2 minutes, or until combined and the sauce is slightly thickened. Turn off the heat.

Serve the cooked chicken with the slaw and bruschetta.
 Top the chicken with the sauce. Enjoy!

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



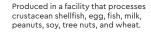
Calories: 590, Total Carbohydrates: 38g, Dietary Fiber: 4g, Added Sugars: 3g, Total Fat: 32g, Saturated Fat: 6g, Protein: 41g, Sodium: 1170mg.

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

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