

# Greek-Style Chicken Thighs & Bruschetta

with Za'atar-Honey Slaw



4 SERVINGS | 30-40 MINS

 **Blue Apron**  
blueapron.com



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
-  ½ 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

To find out more about Wellness at Blue Apron visit us at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)

600 CALORIES OR LESS



Serve a bottle of Blue Apron wine with this symbol: Zesty & Tropical.  
[blueapron.com/wine](https://blueapron.com/wine)



## 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.
- Toast in the oven 6 to 8 minutes, or until lightly browned around the edges. Remove from the oven.
- 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.

### NUTRITION PER SERVING (AS PREPARED)\*\*

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](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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