

Spicy Maple Chicken Thighs

with Cheesy Potatoes & Collard Greens

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**

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For this hearty, seasonal dish, we're topping seared chicken with a rich, spicy-sweet glaze of maple syrup, hot sauce, and more—a delicious complement to sides of cheesy roasted potatoes and braised apple and collard greens.

Ingredients

-  1 ½ lbs Boneless, Skinless Chicken Thighs
-  1 Apple
-  1 Red Onion
-  1 ¼ lbs Golden or Red Potatoes
-  1 bunch Collard Greens
-  1 ½ Tbsps Maple Syrup
-  1 Tbsp Hot Sauce
-  2 Tbsps Vegetarian Worcestershire Sauce
-  2 Tbsps Butter
-  4 oz Shredded Monterey Jack Cheese
-  2 Tbsps Vegetable Demi-Glace
-  1 Tbsp Sherry Vinegar
-  1 Tbsp Smoky Spice Blend*

*Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at blueapron.com/pages/wellness

CARB CONSCIOUS



Serve a bottle of Blue Apron wine with this symbol: Lush & Fruity.
blueapron.com/wine

1 Prepare the ingredients & start the sauce

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** crosswise into ½-inch-thick rounds.
- Halve, peel, and thinly slice the **onion**.
- Separate the **collard green** leaves from the stems; discard the stems and thinly slice the leaves.
- Grate the **apple** on the large side of a box grater, discarding the core.
- In a bowl, combine the **maple syrup, worcestershire sauce, demi-glace, hot sauce,** and **2 tablespoons of water**; season with salt and pepper.



2 Make the cheesy potatoes

- Line a sheet pan with foil.
- Place the **potato rounds** on the foil. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**; toss to coat. Arrange in an even layer.
- Roast 19 minutes. Leaving the oven on, remove from the oven.
- Evenly top with the **cheese**. Return to the oven and roast 3 to 5 minutes, or until the potatoes are tender when pierced with a fork and the cheese is melted. Remove from the oven.



3 Braise the collard greens & apple

- Meanwhile, in a medium pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **chopped collard greens** and **grated apple**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens are slightly softened.
- Add the **vinegar** and ½ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 13 to 15 minutes, or until the collard greens are softened and the liquid has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired. Cover to keep warm.



4 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **remaining spice blend**.
- In a large pan (nonstick, if you have one), heat **2 teaspoons 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 cutting board.



5 Make the pan sauce & serve your dish

- Heat the pan of reserved fond on medium-high until hot.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until slightly thickened.
- Turn off heat and stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.
- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **cheesy potatoes** and **braised collard greens and apple**. Top the chicken with the **pan sauce**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 640, Total Carbohydrates: 44g, Dietary Fiber: 7g, Added Sugars: 6g, Total Fat: 33g, Saturated Fat: 12g, Protein: 45g, Sodium: 1390mg.

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