Sweet Pepper Chicken
with Ditali Pasta & Spinach

TIME: 25-35 minutes
SERVINGS: 2

Tonight, we’re preparing a take on chicken scarpariello, an Italian-American classic of chicken served in a delectable sweet pepper sauce. Verjus blanc—the juice of young wine grapes—balances a touch of butter in the sauce with its pleasant tang. We’re serving the chicken atop a bed of ditali pasta tossed with spinach and creamy mascarpone cheese.

MATCH YOUR BLUE APRON WINE

Crisp & Minerally

Serve a bottle with this symbol for a great pairing.

Ingredients

2 Boneless, Skinless Chicken Breasts

4 oz Ditali Pasta

6 oz Spinach

4 oz Sweet Peppers

2 cloves Garlic

Knick Knacks:

2 Tbsps All-Purpose Flour

2 Tbsps Mascarpone Cheese

¼ tsp Dried Oregano

2 Tbsps Butter

1 Tbsp Verjus Blanc
1 Prepare the ingredients:
- Heat a medium pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the pepper stems. Halve the peppers lengthwise, then remove and discard the ribs and seeds. Thinly slice crosswise.
- Peel and roughly chop the garlic.

2 Cook the peppers:
- In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the peppers and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the garlic and oregano; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Transfer to a bowl. Set aside in a warm place. Wipe out the pan.

3 Cook the pasta:
- While the peppers cook, add the pasta to the pot of boiling water. Cook, stirring occasionally, 9 to 11 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 & brown the chicken:
- While the pasta cooks, place the flour on a plate.
- Pat the chicken dry with paper towels; season with salt and pepper on both sides. Thoroughly coat the seasoned chicken in the flour (tapping off any excess).
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the coated chicken; cook 4 to 5 minutes per side, or until lightly browned.

5 Make the sauce & finish the chicken:
- Add the cooked peppers, verjus, and ½ cup of water (be careful, as the liquid may splatter) to the pan. Season with salt and pepper.
- Cook, occasionally spooning the sauce over the chicken and scraping up any browned bits from the bottom of the pan, 2 to 3 minutes, or until the chicken is coated and cooked through.
- Turn off the heat; add half the butter. Continue to spoon the sauce over the chicken until the butter has melted and the sauce is thoroughly combined. Season with salt and pepper to taste.

6 Finish the pasta & plate your dish:
- Add the spinach, remaining butter, and half the reserved pasta cooking water to the pot of cooked pasta. Season with salt and pepper. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until thoroughly combined and the spinach has wilted. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- Turn off the heat; stir in the mascarpone cheese. Season with salt and pepper to taste.
- Divide the finished pasta between 2 dishes. Top with the finished chicken and sauce. Enjoy!