

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.



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30
MINUTE
MEAL

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



1/4 tsp
DRIED OREGANO



2 Tbsps
BUTTER



1 Tbsp
VERJUS BLANC



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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 $\frac{1}{2}$ **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 $\frac{1}{2}$ **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!