

Spicy Maple Chicken Thighs

with Cheesy Potatoes & Collard Greens

4 SERVINGS

⌚ 35-45 MINS

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Ingredients

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

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



Serve a bottle of Blue Apron wine with this symbol: Lush & Fruity.
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CARB CONSCIOUS

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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.



↪ CUSTOMIZED STEP 1 *If you chose Romanesco*

- Prepare the ingredients as directed, but skip cutting the potatoes.
- Cut out and discard the core of the **cauliflower**; cut into small florets.

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.



↪ CUSTOMIZED STEP 2 *If you chose Romanesco*

- Line a sheet pan with foil. Place the **cauliflower florets** on the foil. Drizzle with **olive oil**; season with salt, pepper, and **half the spice blend**. Toss to coat. Arrange in an even layer.
- Roast 24 to 26 minutes, or until browned and tender when pierced with a fork. 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; 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!



↪ CUSTOMIZED STEP 5 *If you chose Romanesco*

- Make the pan sauce and serve your dish as directed with the **roasted cauliflower** (instead of the cheesy potatoes).

*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.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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