

Spanish-Style Chicken & Aioli

with Mashed Potatoes & Sautéed Greens

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients

 2 Boneless, Skinless Chicken Breasts


 1 clove Garlic

 1 tsp Preserved Lemon Purée

 2 Tbsp Mascarpone Cheese

 ¾ lb Golden Potatoes

 1 Red Onion

 1 oz Sliced Roasted Red Peppers

 1 Tbsp Spanish Spice Blend¹

 1 bunch Collard Greens or Kale

 2 Tbsp Mayonnaise

 1 Tbsp Apple Cider Vinegar



Serve with Blue Apron wine that has this symbol
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¹. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon

1 Prepare the ingredients & make the aioli

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Halve, peel, and thinly slice the **onion**.
- Separate the **collard green** or **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Roughly chop the **peppers**.
- Peel **1 clove of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- In a bowl, combine the **mayonnaise**, **lemon purée**, a pinch of the **spice blend**, a drizzle of **olive oil**, and **as much of the garlic paste as you'd like**. Taste, then season with salt and pepper if desired.



2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork.
- Turn off the heat. Drain thoroughly and return to the pot.
- Add the **mascarpone** and a drizzle of **olive oil**; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency. Taste, then season with salt and pepper if desired.
- Cover to keep warm.



3 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and enough of the **remaining spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



4 Cook the greens & serve your dish

- In the pan of reserved fond, 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 lightly browned.
- Add the **chopped collard greens or kale** and **chopped peppers**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the greens are slightly wilted.
- Add the **vinegar** (carefully, as the liquid may splatter) and $\frac{1}{2}$ cup of **water**. Cook, stirring occasionally, 4 to 5 minutes, or until the greens are wilted and the liquid has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **cooked chicken** with the **mashed potatoes** and **cooked greens**. Top the chicken with the **aioli**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 680, Total Carbohydrates: 45g, Dietary Fiber: 9g, Added Sugars: 1g, Total Fat: 36g, Saturated Fat: 8g, Protein: 46g, Sodium: 1180mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

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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