

# Braised Chicken & Smashed Potatoes

*with Olives, Herbs, & Broccoli*

**TIME:** 45-55 minutes

**SERVINGS:** 4

This rustic Italian dish was developed in partnership with Chef Marco Canora of New York's Hearth restaurant and Brodo broth shop. Chicken thighs are browned, then braised in Brodo's chicken bone broth and a fresh gremolata (a condiment of herbs, garlic, and lemon zest). On the side, smashed potatoes get pops of flavor from capers and garlic.



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## Ingredients



4  
BONELESS,  
SKINLESS  
CHICKEN THIGHS



3 cloves  
GARLIC



1 1/2 lbs  
YUKON GOLD  
POTATOES



1  
LEMON



1 oz  
PITTED NIÇOISE  
OLIVES



1 Tbsp  
RED WINE  
VINEGAR



1 lb  
BROCCOLI



1  
YELLOW ONION



1 bunch  
SAGE



1 bunch  
ROSEMARY



1 Tbsp  
CAPERS



1/3 cup  
CHICKEN BONE  
BROTH



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## 1 Prepare the ingredients & make the gremolata:

- ☐ Place an oven rack in the center of the oven; preheat to 450°F. Heat a large pot of salted water to boiling on high. Wash and dry the fresh produce.
- ☐ Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into large pieces.
- ☐ Large dice the **potatoes**.
- ☐ Peel and thinly slice the **onion**.
- ☐ Roughly chop the **capers**.
- ☐ Using a peeler, remove the **lemon** rind, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Halve the lemon crosswise. Thinly slice and deseed 1 half, leaving the other half intact.
- ☐ Pick the **sage** and **rosemary** leaves off the stems; discard the stems and roughly chop the leaves.
- ☐ Peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ In a bowl, combine the **lemon zest, chopped sage, chopped rosemary, up to half the garlic paste**, and a drizzle of olive oil. Season with salt and pepper to taste.



## 2 Roast the broccoli:

- ☐ Place the **broccoli pieces** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer. Roast, rotating the sheet pan halfway through, 21 to 23 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

## 3 Cook the potatoes:

- ☐ While the broccoli roasts, add the **diced potatoes** to the pot of boiling water. Cook 15 to 17 minutes, or until tender when pierced with a fork. Drain thoroughly; return to the pot. Cover and set aside in a warm place.



## 4 Brown the chicken:

- ☐ While the potatoes cook, pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In a large pan, heat a thin layer of oil on medium-high until hot. Add the seasoned chicken and cook 4 to 5 minutes on the first side, or until browned. Flip and cook 2 to 3 minutes, or until lightly browned. Leaving any browned bits (or fond) in the pan, transfer to a plate.

## 5 Braise the chicken:

- ☐ Add the **sliced onion** to the pan; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until lightly browned. Add the **sliced lemon** and **olives**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **browned chicken, gremolata, broth, and the juice of the lemon half**. Cook, stirring occasionally and scraping up any fond, 1 to 2 minutes, or until combined. Cover and reduce the heat to low. Cook, occasionally swirling the pan, 5 to 7 minutes, or until the liquid has thickened and the chicken is cooked through. Turn off the heat and season with salt and pepper to taste.



## 6 Finish the potatoes & serve your dish:

- ☐ To the pot of **cooked potatoes**, add the **chopped capers, vinegar, as much of the remaining garlic paste as you'd like**, and **2 tablespoons of olive oil**; season with salt and pepper. Smash with a fork to your desired consistency. Serve the **braised chicken** with the finished potatoes and **roasted broccoli**. Drizzle with olive oil. Enjoy!