

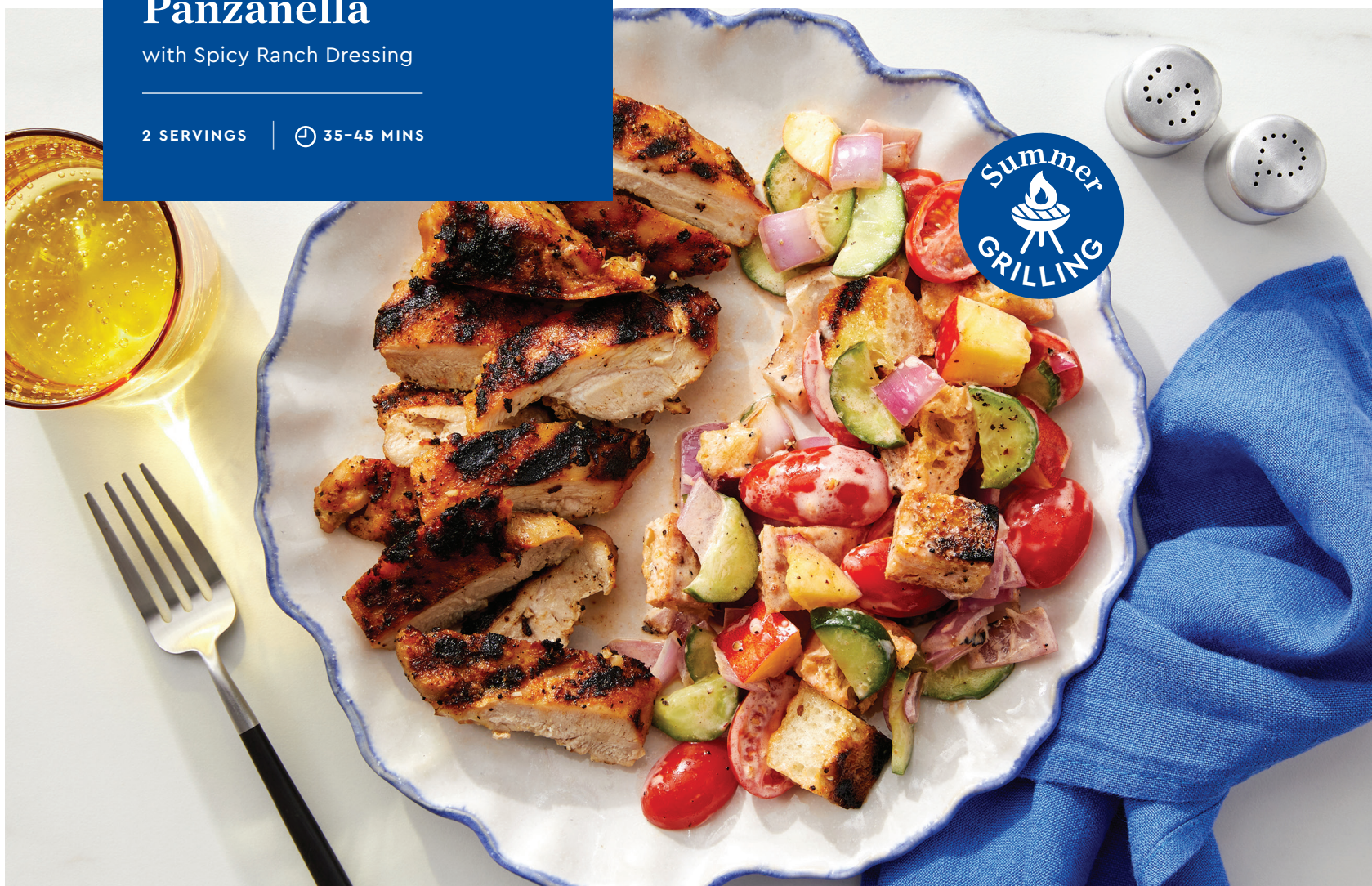
Grilled Chicken Thighs & Nectarine Panzanella

with Spicy Ranch Dressing

2 SERVINGS

⌚ 35-45 MINS



 **Blue Apron**
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Ingredients


Customized ingredients

 12 oz Boneless, Skinless Chicken Thighs 

SWAPPED FOR:

 2 Flank Steaks 

 3 Tbsps Ranch Dressing

 1 Tbsp Southern Spice Blend¹


 1 Small Baguette

 1 Red Onion

 1 Nectarine

 1 Tbsp Hot Sauce

 1 Persian Cucumber

 4 oz Grape Tomatoes

 1 Tbsp Red Wine Vinegar



Serve with Blue Apron wine that has this symbol
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Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper
*Ingredients may be replaced and quantities may vary.

Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients & make the spicy ranch

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Peel the **onion**; cut crosswise into 1-inch rounds, keeping the layers intact.
- Halve and pit the **nectarine**.
- Halve the **bread** lengthwise.
- Halve the **cucumber** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- In a large bowl, combine the **sliced cucumber, halved tomatoes, vinegar**, and a drizzle of **olive oil**; season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a separate bowl, combine the **ranch dressing** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



2 Grill & slice the chicken

- Pat the **chicken** dry with paper towels. Drizzle with **olive oil** and season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- Grill 5 to 6 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board. When cool enough to handle, slice crosswise.



↩ CUSTOMIZED STEP 2 If you chose Steak

- Pat the **steaks** dry with paper towels. Drizzle with **olive oil** and season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- Grill 4 to 5 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board; let rest at least 5 minutes.
- Once rested, find the lines of muscle (or grain) on the steaks; slice crosswise against the grain.

3 Grill the onion, nectarine & bread

- Meanwhile, place the **onion rounds** and **halved nectarine** in a large bowl. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Drizzle the **halved bread** with **olive oil**; season with salt and pepper.
- Grill the **seasoned onion and nectarine** 3 to 5 minutes per side, or until charred and softened.
- Grill the **seasoned bread** 1 to 2 minutes per side, or until lightly browned and toasted.
- Transfer to a cutting board.



4 Make the panzanella & serve your dish

- When cool enough to handle, roughly chop the **grilled onion and nectarine**.
- Medium dice the **grilled bread**.
- Transfer to the bowl of **marinated cucumber and tomatoes**; add the **spicy ranch** and toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **sliced chicken** with the **panzanella** on the side. Enjoy!



↩ CUSTOMIZED STEP 4 If you chose Steak

- Make the panzanella and serve your dish as directed with the **sliced steaks** (instead of chicken).

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this.

Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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