

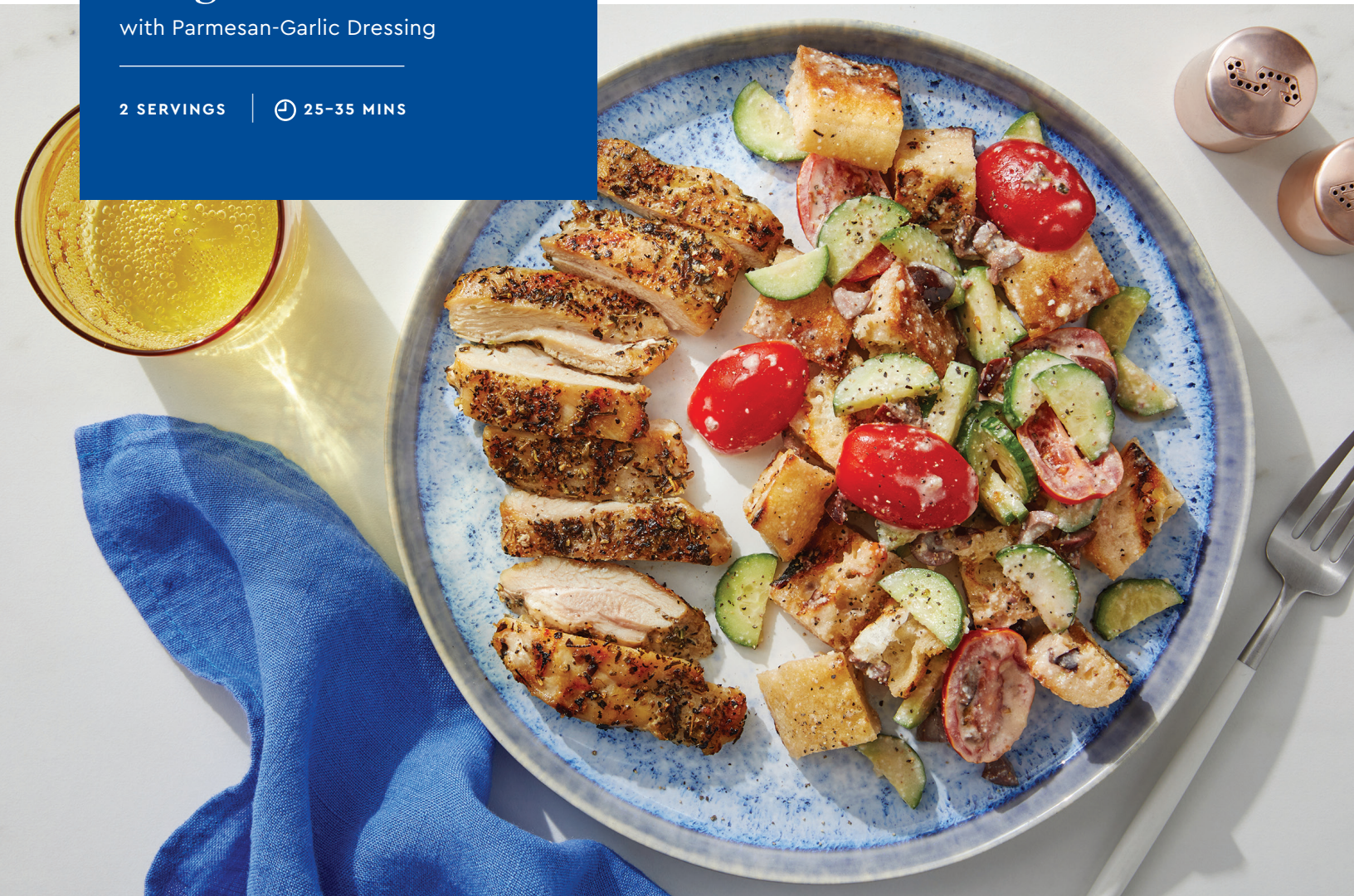
# Grilled Chicken Thighs & Panzanella

with Parmesan-Garlic Dressing

2 SERVINGS

⌚ 25-35 MINS



 **Blue Apron**  
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

### Customized ingredients

 12 oz Boneless, Skinless Chicken Thighs 

### SWAPPED FOR:

 2 Boneless, Skinless Chicken Breasts 

 1 Tbsp Italian Seasoning<sup>1</sup>

 ¼ cup Grated Parmesan Cheese


 1 Small Baguette


 1 clove Garlic

 1 oz Pitted Niçoise Olives

 2 Tbsps Mayonnaise

 2 Persian Cucumbers

 4 oz Grape Tomatoes

 2 Tbsps Red Wine Vinegar

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app

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<sup>1</sup> Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram  
\*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

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Halve the **baguette**; drizzle both sides with **olive oil** and season with salt and pepper.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Halve the **tomatoes**; place in a bowl and add **half the vinegar**. Season with salt and pepper; stir to coat.
- Halve the **cucumbers** lengthwise; thinly slice crosswise.
- Roughly chop the **olives**.



### 2 Grill the chicken & toast the baguette

- Pat the **chicken** dry with paper towels; drizzle with **olive oil** and season on both sides with salt, pepper, and enough of the **Italian seasoning** to coat (you may have extra).
- Grill the **seasoned chicken** 5 to 6 minutes per side, or until browned and cooked through.\*
- Add the **seasoned baguette** to the grill and toast 1 to 2 minutes per side, or until lightly charred.
- Transfer to a cutting board.



### CUSTOMIZED STEP 2 *If you chose Chicken Breasts*

- Follow the directions in Step 2, but grill the chicken 7 to 8 minutes per side, or until browned and cooked through.\*

### 3 Make the dressing

- In a large bowl, combine the **mayonnaise**, **cheese**, **remaining vinegar**, and **as much of the garlic paste as you'd like**.
- Whisk in **2 tablespoons of olive oil** until thoroughly combined. Taste, then season with salt and pepper if desired.



### 4 Make the panzanella & serve your dish

- Large dice the **toasted baguette**.
- To the bowl of **dressing**, add the **diced baguette**, **seasoned tomatoes** (including any liquid), **sliced cucumbers**, and **chopped olives**. Toss to combine; taste, then season with salt and pepper if desired.
- Slice the **grilled chicken** crosswise.
- Serve the **sliced chicken** with the **panzanella** on the side. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

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

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