

Seared Chicken Thighs

with Maple Pan Sauce
& Garlic Mashed Potatoes

TIME: 50-60 minutes

SERVINGS: 4

The star of this dish is a flavorful, family-friendly pan sauce, made with chicken broth, maple syrup, and cream. It's perfect for spooning over seared chicken thighs—and our mashed potatoes, too.



MATCH YOUR BLUE APRON WINE



Plush & Fruity

Serve a bottle with this symbol for a great pairing.



Ingredients



1 ½ lbs
BONELESS,
SKINLESS
CHICKEN THIGHS



1 ¼ lbs
RED POTATOES



1 bunch
COLLARD GREENS



⅓ cup
CHICKEN BONE
BROTH



2 cloves
GARLIC



½ cup
CREAM



1 Tbsp
APPLE CIDER
VINEGAR



2 Tbsp
MAPLE SYRUP



1
YELLOW ONION



1 Tbsp
WEEKNIGHT
HERO SPICE
BLEND*

* Onion Powder, Garlic Powder, Smoked Paprika, & Whole Dried Parsley



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1 Prepare the ingredients:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Large dice the **potatoes**. Peel the **garlic**; using the flat side of your knife, smash each clove once to flatten.
- ☐ Peel and thinly slice the **onion**.
- ☐ Remove and discard the stems of the **collard greens**; roughly chop the leaves.

2 Cook & mash the potatoes:

- ☐ Add the **diced potatoes** and **smashed garlic** 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 **2 tablespoons of olive oil**; season with salt and pepper. Using a fork, mash to your desired consistency. Season with salt and pepper to taste. Cover to keep warm.



3 Cook the collard greens:

- ☐ While the potatoes cook, in a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- ☐ Add the **chopped collard greens**, **half the vinegar**, and **¾ cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Loosely cover the pan with aluminum foil and cook, stirring occasionally, 11 to 13 minutes, or until the collard greens are softened and the water has cooked off.
- ☐ Transfer to a bowl and season with salt and pepper to taste. Cover with aluminum foil to keep warm. Rinse and wipe out the pan.



4 Cook the chicken:

- ☐ Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned chicken and 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. Cover with aluminum foil to keep warm.

5 Make the pan sauce:

- ☐ To the pan of reserved fond, add the **broth**, **maple syrup**, **cream** (shaking the bottle before opening), and **remaining vinegar** (carefully, as the liquid may splatter); season with salt and pepper. Cook on medium-high, whisking frequently, 2 to 4 minutes, or until slightly thickened. Turn off the heat and season with salt and pepper to taste.



6 Serve your dish:

- ☐ Serve the **cooked chicken** with the **mashed potatoes** and **cooked collard greens**. Top the chicken with the **pan sauce**. Enjoy!