

# Chicken Paillard & Olive-Raisin Pan Sauce

with Warm Fennel & Potato Salad

TIME: 45-55 minutes

SERVINGS: 2

This chicken paillard—a French preparation in which chicken is pounded for quick, even cooking—is elevated by a sweet, briny pan sauce and a bed of seasonal vegetables.

## MATCH YOUR BLUE APRON WINE



Fruity & Savory

Serve a bottle with this symbol for a great pairing.

## Ingredients



2  
BONELESS,  
SKINLESS  
CHICKEN BREASTS



3/4 lb  
GOLDEN  
POTATOES



2  
SCALLIONS



2 cloves  
GARLIC



1  
FENNEL BULB



## KNICK KNACKS:



1 oz  
CASTELVETRANO  
OLIVES



1 Tbsp  
WHITE WINE  
VINEGAR



1 1/2 Tbsps  
GOLDEN RAISINS



2 Tbsps  
VERJUS BLANC



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES



1



2



3



4



5



## 1 Prepare the ingredients:

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Heat a medium pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise, then cut crosswise into 1/2-inch-thick pieces.
- Cut off and discard any stems from the **fennel**. Halve the fennel lengthwise; cut out and discard the core, then medium dice.
- Using the flat side of your knife, smash the **olives**; remove and discard the pits, then roughly chop. Peel and roughly chop the **garlic**.
- Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.

## 2 Cook the potatoes:

- Add the **potato pieces** to the pot of boiling water and cook 11 to 13 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Gently stir in **half the vinegar** and 1 tablespoon of olive oil. Cover to keep warm.

## 3 Roast the fennel:

- While the potatoes cook, place the **diced fennel** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Transfer to the pot of **cooked potatoes**. Drizzle with olive oil and stir to combine. Season with salt and pepper to taste. Cover to keep warm.

## 4 Pound & cook the chicken:

- Pat the **chicken** dry with paper towels. Place between 2 sheets of plastic wrap on a sturdy work surface. Using the bottom of a heavy pan (or a meat mallet), pound to a 1/4-inch thickness; discard the plastic wrap. Season with salt and pepper on both sides.
- In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 3 to 4 minutes per side, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

## 5 Make the sauce & serve your dish:

- To the pan of reserved fond, add the **chopped olives and garlic**, **sliced white bottoms of the scallions**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. (If the pan seems dry, add a drizzle of olive oil.) Cook on medium-high, stirring frequently, 30 seconds to 1 minute, or until fragrant.
- Add the **raisins**, **verjus**, **remaining vinegar**, and **1/4 cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 2 to 3 minutes, or until thoroughly combined. Turn off the heat and season with salt and pepper to taste.
- Serve the **cooked chicken** with the **cooked potatoes and roasted fennel**. Top the chicken with the sauce. Garnish with the **sliced green tops of the scallions**. Enjoy!