

Chicken Paillard & Olive-Raisin Sauce

with Warm Fennel
& Potato Salad

TIME: 45-55 minutes

SERVINGS: 2

Here, chicken paillard—a French technique in which chicken is pounded for quick, even cooking—is elevated by a sweet, briny sauce of olives and raisins plumped with tangy vinegar and verjus. A hearty duo of potatoes and sweet, anise-like fennel rounds out the dish.



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Fruity & Savory

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Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



¾ lb
GOLDEN
POTATOES



2
SCALLIONS



2 cloves
GARLIC



1
FENNEL BULB

KNICK KNACKS:



1 oz
CASTELVETRANO
OLIVES



1 Tbsp
WHITE WINE
VINEGAR



1 ½ Tbsps
GOLDEN RAISINS



2 Tbsps
VERJUS BLANC



¼ tsp
CRUSHED RED
PEPPER FLAKES



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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 bulb 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 **sliced potatoes** to the pot of boiling water and cook 9 to 10 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 the chicken to a 1/4-inch thickness. Remove and 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 5 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 pan 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 fennel**. Top the chicken with the pan sauce. Garnish with the **sliced green tops of the scallions**. Enjoy!

