

# Cherry-Glazed Chicken

*with Garlic Mashed Potatoes  
& Braised Collard Greens*

**TIME:** 45-55 minutes

**SERVINGS:** 2

Our sour cherry spread combines with butter and a bit of verjus to make the unique glaze for our chicken—balanced by mashed potatoes and tender collards.



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Crisp & Minerally

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## Ingredients



2  
BONELESS,  
SKINLESS  
CHICKEN BREASTS



¾ lb  
RED POTATOES



2 cloves  
GARLIC



1 bunch  
COLLARD GREENS

## KNICK KNACKS:



2 Tbsps  
BUTTER



2 Tbsps  
VERJUS ROUGE



¼ tsp  
CRUSHED RED  
PEPPER FLAKES



2 Tbsps  
CRÈME FRAÎCHE



1 Tbsp  
SOUR CHERRY  
SPREAD



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## 1 Prepare the ingredients & start the sauce:

- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Remove and discard the stems of the **collard greens**; thinly slice the leaves.
- ☐ Large dice the **potatoes**.
- ☐ In a bowl, whisk together the **cherry spread**, **half the verjus**, and **2 tablespoons of water**.



## 2 Braise the collard greens:

- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add **half the chopped garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened and fragrant.
- ☐ Add the **sliced collard greens** 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. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- ☐ Add the **remaining verjus** and **¾ cup of water**. Loosely cover the pan with aluminum foil and cook, stirring occasionally, 10 to 12 minutes, or until the collard greens are softened and the liquid has cooked off.
- ☐ Transfer to a bowl and season with salt and pepper to taste. Cover with aluminum foil to keep warm. Wipe out the pan.



## 3 Cook & mash the potatoes:

- ☐ While the collard greens cook, add the **diced potatoes** and **remaining chopped 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 the **crème fraîche** and a drizzle 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.

## 4 Cook the chicken:

- ☐ Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- ☐ In the same pan, heat 2 teaspoons 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.



## 5 Finish the sauce & serve your dish:

- ☐ Add the **sauce** (carefully, as the liquid may splatter) to the pan of reserved fond. Cook on medium-high, stirring constantly and scraping up any fond, 1 to 2 minutes, or until combined.
- ☐ Turn off the heat and stir in the **butter** until melted. Season with salt and pepper to taste.
- ☐ Serve the **cooked chicken** with the **mashed potatoes** and **braised collard greens**. Top the chicken with the finished sauce. Enjoy!