

Garlic & Herb Pasture-Raised Chicken

with Pancetta Potatoes & Green Bean Salad

WHY WE LOVE THIS DISH

The classic roast chicken dinner gets a lift from a bright lemon salsa verde and a side of potatoes, pancetta, and rosemary that roast directly under the chicken, soaking up all of the delicious drippings.

TECHNIQUE TO HIGHLIGHT

To imbue the chicken and its skin with rich, aromatic flavor, you'll use your fingers to delicately separate the skin from the meat (being careful not to tear it), creating a pocket to coat with our garlic and herb butter.



PREMIUM

4 SERVINGS

🕒 70-80 MINS



Serve a bottle of Blue Apron wine with this symbol: Full & Savory.

blueapron.com/wine

Ingredients

 2 Pasture-Raised Half Chickens

 3 oz Diced Pancetta

 1 ¼ lbs Fingerling Potatoes

 ¾ lb Green Beans

 1 bunch Mint

 1 bunch Rosemary

 2 Tbsps Capers

 1 Lemon

 2 oz Garlic & Herb Spreadable Butter

 ¼ cup Grated Parmesan Cheese

 ⅓ cup Salsa Verde

 5 Tbsps Chicken Demi-Glace

 1 Tbsp Verjus Blanc

 ¼ cup Sliced Roasted Almonds

 1 Tbsp Weeknight Hero Spice Blend¹

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

1 Prepare the potatoes & pancetta

- Remove the **chicken** from the refrigerator to bring to room temperature.
- Remove the **spreadable butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **rosemary sprigs** crosswise.
- Halve the **potatoes** lengthwise. Transfer to a large baking dish. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer, cut side down.
- Evenly top with the **halved rosemary sprigs** and **pancetta**.



2 Prepare & roast the chicken

- In a bowl, combine the **demi-glace**, **verjus**, and $\frac{1}{4}$ **cup of water**.
- Pat the **chicken** dry with paper towels. Season on all sides with salt, pepper, and the **spice blend**.
- Using your fingers, gently loosen the skin around the entire chicken, being careful not to tear the skin. Rub the **softened butter** under the skin in an even layer.
- Place the **seasoned chicken** on top of the **seasoned potatoes and pancetta**. Pour the **demi-glace mixture** around the edges of the baking dish. Cover the dish with foil.
- Roast 30 minutes. Leaving the oven on, remove from the oven. Carefully remove the foil.
- Return to the oven and roast 24 to 29 minutes, or until the potatoes are tender when pierced with a fork and the chicken is browned and cooked through.*
- Remove from the oven. Carefully transfer the **roasted chicken** to a cutting board and let rest at least 10 minutes.



3 Prepare the remaining ingredients

- Meanwhile, cut off and discard any stem ends from the **green beans**.
- Roughly chop the **capers**.
- Pick the **mint** leaves off the stems.
- Quarter and deseed the **lemon**.



Step 3 continued:

- In a bowl, combine the **salsa verde** and the **juice of 2 lemon wedges**. Taste, then season with salt and pepper if desired.

4 Blanch & shock the green beans

- Fill a medium bowl with **ice water**; add a **pinch of salt**. Set aside.
- Add the **green beans** to the pot of boiling water and cook 2 to 3 minutes, or until bright green and slightly tender.
- Drain and immediately transfer to the bowl of ice water. Let stand until cool.
- Drain thoroughly and pat dry with paper towels.



5 Dress the green beans

- In a bowl, combine the **shocked green beans**, **chopped capers**, **cheese**, **almonds**, **mint leaves** (tearing just before adding), the **juice of the remaining lemon wedges**, and a drizzle of **olive oil**. Season with salt and pepper. Toss to coat.
- Taste, then season with salt and pepper if desired.



6 Carve the chicken & serve your dish

- Using a sharp, sturdy knife, cut along the leg of the **rested chicken** to separate the thigh and breast. Cut the breast in half crosswise through the bone (keeping the wing intact). Cut through the joint connecting the drumstick to the thigh. Cut through the joint connecting the wing to the breast.
- Serve the **carved chicken** with the **roasted potatoes and pancetta** (discarding the rosemary sprigs) and **dressed green beans**. Top the chicken with the **lemon salsa verde**. Enjoy!



Learn how to carve like a pro

Scan this QR code for a step-by-step video on how to prepare your chicken for serving.



*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 or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: 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.

Blue Apron, LLC
New York, NY 10005