MARLEY SPOON

Spanish Skillet Chicken with Double Chicken!

Patatas Bravas & Smoky Garlic Aioli

30-40min 2 Servings

Spain's beloved tapas bars inspired this deeply flavorsome yet deceptively simple meal. We toss potatoes with smoky spices and roast them until golden and crispy to recreate the favorite Spanish dish, patatas bravas. Tender strips of chicken breast simmer in an aromatic tomato sauce while we make a smoked paprika-garlic aioli to dollop on top along with a garnish of fresh parsley and a squeeze of lemon.

What we send

- 2 potatoes
- garlic
- ¼ oz smoked paprika
- 1 yellow onion
- 1 bell pepper
- 1 lemon
- 1 oz mayonnaise [3,6]
- 2 (10 oz) pkgs chicken breast strips
- 14½ oz can whole peeled tomatoes
- 1 oz Castelvetrano olives
- ¼ oz fresh parsley

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Cooking tip

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Allergens

Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 980kcal, Fat 47g, Carbs 70g, Protein 74g

1. Roast potatoes

Preheat oven to 425°F with a rack in the center. Finely chop **2 teaspoons garlic**.

Chop **potatoes** into ½-inch pieces. Toss on a baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Roast until browned on the bottom, 20–25 minutes. Toss with **½ teaspoon smoked paprika, ¼ teaspoon garlic,** and **a drizzle of oil**. Roast until golden and crispy, 5–10 minutes more.

2. Prep veggies & aioli

Chop **onion** into 1-inch pieces. Halve **pepper**, discard stem and seeds, then chop into 1-inch pieces.

Into a small bowl, **zest half of the lemon** and squeeze **1 teaspoon juice**. Whisk in **mayonnaise** and **½ teaspoon each of smoked paprika and garlic**. While whisking, slowly add **2 tablespoons oil** until smooth and fully incorporated; season to taste with **salt** and **pepper**.

3. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook about 2 minutes more; transfer to a plate (chicken will not be cooked through).

4. Make bravas sauce

Heat **2 teaspoons oil** in same skillet over medium. Add **onions, peppers,** and **a pinch of salt**; cook, stirring, until softened, 3–4 minutes. Add **remaining smoked paprika and garlic**, stirring for 1 minute. Remove any pits from **olives**, if necessary, and add to skillet with **tomatoes** and **½ teaspoon sugar**, breaking up tomatoes with a spoon.

5. Simmer chicken & prep

Return **chicken** to skillet with **sauce**. Reduce heat to medium and simmer until thickened and chicken is cooked through 4–7 minutes.

Meanwhile, coarsely chop **parsley**. Slice **remaining lemon** into wedges.

6. Serve

Serve **chicken** and **patatas bravas** with **aioli** and **parsley** over top and **lemon wedges** for squeezing. Enjoy!