



One-Pot Mediterranean Chicken

with Toasted Feta Garlic Bread



20-30min



2 Servings

This one-pot chicken dinner channels the flavors of the Mediterranean thanks to classic ingredients like aromatic dried oregano, sun-dried tomatoes, and artichoke hearts. We serve the chicken with crisp cheesy garlic bread perfect for soaking up any pan drippings.

What we send

- 1 carrot
- 1 medium red onion
- garlic (use 2 large cloves)
- 1 oz sun-dried tomatoes ¹⁷
- 1 can artichokes (use half)
- 1 piece feta cheese ⁷
- 12 oz pkg boneless, skinless chicken breasts
- dried oregano (use 1½ tsp)
- 1 pkt chicken broth concentrate
- 2 mini French rolls ¹

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) ¹⁷

Tools

- fine-mesh sieve
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 35g, Carbs 50g, Proteins 52g



1. Prep ingredients

Scrub **carrot**, then cut crosswise into ¼-inch thick rounds. Halve, peel, and thinly slice ¾ **cup onion**. Peel and finely chop **2 teaspoons garlic**. Thinly slice **sun-dried tomatoes**. Drain **artichokes** and set aside half for step 5 (save rest for own use). In a small bowl, combine **feta**, half of the chopped garlic, and **1 tablespoon oil**; mash with a fork to combine.



4. Make sauce

Heat ½ **tablespoon oil** in same skillet over medium-high. Add **remaining chopped garlic** and **1½ teaspoons of the oregano**. Cook, stirring, until fragrant, about 30 seconds. Add **carrots and onions** back to skillet. Stir in **broth concentrate**, ⅔ **cup water**, and ½ **teaspoon vinegar**, scraping up any browned bits. Bring to a boil.



2. Sauté aromatics & veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and **carrots**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are slightly softened and lightly browned (add **1-2 tablespoons water** if skillet gets too dry), 3-4 minutes. Transfer veggies to a bowl. Cover to keep warm.



5. Cook chicken & prep rolls

Add **chicken** back to skillet, browned side up. Add **artichokes** and **sun-dried tomatoes**; season with **salt** and **pepper**. Reduce heat to medium-low; cover and simmer until chicken is cooked through, and carrots are tender, 4-6 minutes. Meanwhile, place **rolls** on a piece of foil. Using a serrated knife, cut 4 slices crosswise into each roll, stopping halfway down (don't cut through).



3. Sear chicken

Pat **chicken** dry, and pound to an even thickness, if necessary; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until browned underneath, about 3 minutes. Transfer to a plate (chicken will not be cooked through).



6. Make garlic bread & serve

Preheat broiler with top rack 6 inches from heat source. Rub **rolls** lightly with **oil**. Push **some of the feta mixture** between slices; spread remaining on top. Broil on top oven rack until bread and cheese are golden brown, 1-3 minutes (watch closely as broilers vary). Serve **chicken and vegetables** with **sauce** spooned over top, and with **garlic bread** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com [@marleyspoon](#) [#marthaandmarleyspoon](#)