



Garlic Braised Chicken

with Greens & Creamy Grits



30-40min



2 Servings

Cream cheese is our secret weapon to the creamiest grits, plus it adds a delightful tang and a velvety texture. Alongside, you'll find crispy-skinned chicken thighs and hearty kale braised in a flavorful white wine vinegar sauce.

What we send

- scallions
- chicken broth concentrate
- quick-cooking grits
- curly kale
- bone-in, skin-on chicken thighs
- garlic
- 7

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- large ovenproof skillet
- small saucepan

Allergens

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

Nutrition per serving

Calories 740kcal, Fat 40g, Carbs 48g, Protein 47g



1. Prep ingredients

Preheat oven to 425°F with a rack in the top position. Peel and lightly smash **4 large garlic cloves**. Remove stems and ribs from **kale**, then roughly chop leaves. Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate.



4. Braise chicken

Add **kale** to same skillet and season with **a few grinds pepper**. Cook, stirring, just until wilted, about 1 minute. Return **chicken and any juices** to skillet with kale, skin side-up. Transfer to top oven rack and cook until skin is golden and chicken is cooked through, about 16 minutes.



2. Brown chicken

Pat **chicken** dry and trim excess fat and skin. Season all over with **pepper** and **1 teaspoon salt**. Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add chicken skin side-down and cook until browned, 2-3 minutes. Flip and cook until browned, 4-5 minutes. Transfer to a plate. Add **garlic** and **scallion whites** and cook until golden, 1-2 minutes.



5. Cook grits

Meanwhile, in a small saucepan, bring **2 cups water** and **½ teaspoon salt** to a boil. In a steady stream, stir in **grits**. Reduce heat to medium and cook, stirring occasionally to prevent sticking, until grains are tender, 5-7 minutes. Remove from heat and stir in **cream cheese**, **½ tablespoon butter**, and **several grinds of pepper** until combined. Cover to keep warm.



3. Deglaze skillet

Spoon off **most of the fat** in skillet. Add **3 tablespoons vinegar** to skillet and cook over medium-high until nearly evaporated, about 1 minute. Add **¾ cup water** and **chicken broth concentrate** and bring to a boil.



6. Finish sauce & serve

Transfer **chicken** to a plate, discarding **garlic**. Place skillet over high heat and boil until liquid is reduced and thickened, 1-2 minutes. Off heat, add **½ tablespoon butter** and stir to combine. Season to taste with **salt** and **pepper**. Spoon **grits** onto plates and top with **greens, sauce, and chicken**. Sprinkle with **scallion dark greens**. Enjoy!