



French Onion Chicken Breast

with Garlic Bread



30-40min



2 Servings

For this one skillet dinner, pan-roasted chicken is smothered with a deeply flavorful caramelized onion sauce, and topped with melted cheese—channeling all the qualities of French onion soup. For a saucy dish like this, toasty garlic bread is a necessity! It's the perfect side for soaking up the soup(er) sauce.

What we send

- 1 medium yellow onion
- garlic
- 2 mini French rolls ¹
- ¼ oz fresh thyme
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 2 oz shredded fontina ⁷
- 1 pkt Dijon mustard ¹⁷
- 3 oz baby spinach

What you need

- butter ⁷
- olive oil
- sugar
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

Tools

- medium ovenproof skillet

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 750kcal, Fat 46g, Carbs 35g, Protein 52g



1. Caramelize onions

Thinly slice **onion**. Heat **1 tablespoon each of butter and oil** in a medium ovenproof skillet over medium-high. Add **sliced onions, 1 teaspoon sugar**, and a **pinch each of salt and pepper**.

Cook, stirring, until well browned, adding **1 tablespoon water** at a time, and scraping up any browned bits, 12-15 minutes.

Transfer onions to a bowl. Wipe out skillet; reserve for step 3.



2. Prep ingredients

Meanwhile, thinly slice **1 large garlic clove**; reserve a second whole garlic clove for step 5.

Halve **rolls**, drizzle cut sides with **oil**, then season with **salt** and **pepper**.

Pick and finely chop **2 teaspoons thyme leaves**; discard stems.



3. Cook chicken

Preheat broiler with a rack in the top position.

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in reserved skillet over medium-high. Add chicken and cook, until well browned and cooked through, 3-4 minutes per side. Transfer to a plate.



4. Make sauce

Add **sliced garlic** and **1 teaspoon oil** to same skillet. Cook, stirring, until garlic is lightly golden, about 30 seconds. Add **chopped thyme, broth concentrate**, and **½ cup water**: bring to a simmer.

Cook, scraping up any browned bits, until **sauce** is slightly thickened, 1-2 minutes. Return **chicken** to skillet and top with **caramelized onions** and **cheese**.



5. Broil chicken & bread

Transfer skillet to top oven rack and broil until **cheese** is melted and golden brown, 2-4 minutes (watch closely as broilers vary). Carefully, remove skillet from oven. Broil **rolls** directly on top oven rack until golden brown and toasted, 1-2 minutes per side (watch closely). Remove rolls from oven and rub cut sides with **reserved whole garlic clove**.






6. Make salad & serve

In a medium bowl, whisk to combine **2 tablespoons oil, 1 tablespoon vinegar, 1½ teaspoons Dijon mustard**, and a **pinch of sugar**. Season to taste with **salt** and **pepper**. Add **spinach**; toss to coat.

Serve **chicken** with **salad** and **garlic bread** alongside. Enjoy!

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

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