

martha stewart — & — MARLEY SPOON

REBOOT Pan-Roasted Chicken Panzanella

with Kale, Tomatoes & Croutons



30-40min



2 Servings

This is a hot-take on Panzanella salad. We've combined crusty bread cubes with juicy tomatoes, red wine vinegar, chopped garlic, and Italian seasoning to make a luscious dressing for the chicken and kale that get browned in the oven. All topped with Parmesan cheese, and cooked and served together on 1 sheet pan, this dinner will taste even better once you realize how little clean-up ...

What we send

- ¾ oz Parmesan ⁷
- 12 oz boneless, skinless chicken thighs
- ¼ oz Italian seasoning
- 1 plum tomato
- 1 bunch curly kale
- garlic
- 1 baguette ¹

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

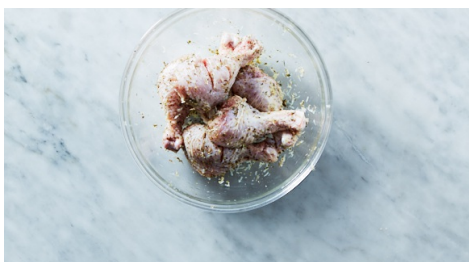
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 820kcal, Fat 47g, Carbs 48g, Protein 52g



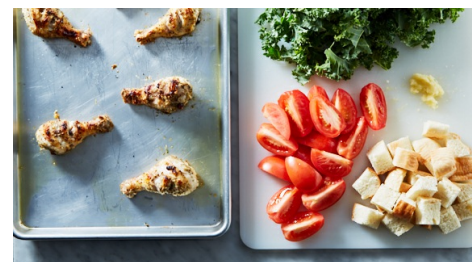
1. Prep ingredients

Preheat oven to 450°F with racks in the center and upper thirds. Finely grate **Parmesan**. Pat **chicken** dry. In a large bowl, toss chicken with **1 tablespoon oil**, **½ teaspoon salt**, **a few grinds pepper**, **1 tablespoon of the Italian seasoning**, and 3 tablespoons of the Parmesan. Press with hands to help seasoning adhere.



4. Make vinaigrette

In a small bowl, whisk together **2 tablespoons vinegar**, **½ teaspoon salt**, and **a few grinds pepper**. Whisk in **2 tablespoons oil**.



2. Roast chicken & tomatoes

Transfer **chicken** to a rimmed baking sheet. Core **tomatoes**, then cut into quarters. In the same bowl, toss tomatoes with **1 tablespoon oil** and **a pinch each salt and pepper**. Transfer tomatoes to same rimmed baking sheet. Wipe out bowl. Roast chicken and tomatoes in center of oven until chicken is cooked through, 15-20 minutes.



5. Broil

Remove baking sheet from oven. Switch oven to broil. Cut **hero roll** in half lengthwise, then brush generously with **oil**. Broil roll directly on the upper oven rack until lightly browned on both sides, 2-3 minutes (watch closely as broilers vary). Cut or tear toasted roll into bite-sized pieces.



3. Roast kale

Peel and finely chop **1 teaspoon garlic**. Remove tough stems from **kale**, then tear leaves into bite-size pieces. In same bowl, toss kale with garlic, **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**, gently squeezing until kale is wilted. Add to baking sheet with chicken and tomatoes. Roast on upper oven rack until kale is tender, about 8 minutes.



6. Finish & serve

Transfer **roll** and **half of the remaining Parmesan** to baking sheet with **chicken** and **vegetables**. Drizzle **vinaigrette** over baking sheet, then toss gently to combine. Season to taste with **salt** and **pepper**. Garnish with **remaining Parmesan**. Enjoy!