

martha stewart — & — MARLEY SPOON

REBOOT Shake & Bake Chicken

with Sautéed Veggies & Sriracha Mayo



20-30min



2 Servings

Who doesn't love a recipe that involves a little shake and bake? Here, it makes quick work of breading chicken thighs before they get baked in the oven while you prepare the rest of the meal. Sweet corn and snow peas are the perfect accompaniment. A drizzle of a creamy Sriracha sauce adds a nice flavor boost that includes a bit of heat. Cook, relax, and enjoy!

What we send

- 1 oz panko ¹
- 12 oz boneless, skinless chicken thighs
- 4 oz snow peas
- 2 scallions
- 1 lime
- ¼ oz fresh cilantro
- ½ oz pkt mayonnaise ^{3,6}
- 1 pkt Sriracha ¹⁷
- 5 oz corn

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 655kcal, Fat 37g, Carbs 38g, Protein 44g



1. Bread chicken

Preheat oven to 450°F with rack in center position. Place a rimmed baking sheet in oven to preheat. Place **panko** in a large resealable bag and season with **salt** and **pepper**. In a large bowl, toss **chicken** with **1 tablespoon oil**; season generously with **salt** and **pepper**. Add chicken to panko in bag and shake to coat.



2. Bake chicken

Place **chicken** on the preheated baking sheet and bake in the oven until cooked through and golden brown, 15-20 minutes.



3. Prep ingredients

Meanwhile, trim stem ends from **snow peas**, then thinly slice crosswise. Trim ends from **scallions**, then thinly slice. Grate **1 teaspoon lime zest**. Coarsely chop **cilantro stems** and **leaves** together.



4. Make sriracha mayo

Squeeze **½ teaspoon lime juice** into a medium bowl. To the same bowl, add **mayonnaise**, **sriracha**, **1 teaspoon oil**, **¼ teaspoon sugar** and stir to combine; season to taste with **salt** and **pepper**.



5. Sauté corn & snow peas

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **corn**, **snow peas**, and **scallion** to skillet and cook, stirring occasionally, until vegetables are tender and browned in spots, about 5 minutes.



6. Finish & serve

Remove skillet from heat and stir in **lime zest** and **¾ of the chopped cilantro**; season to taste with **salt** and **pepper**. Serve **chicken** with **veggies** alongside, drizzle all over with **sriracha mayo** and top with **remaining cilantro**. Enjoy!