

martha stewart — & — MARLEY SPOON

REBOOT One-Pot Greek Chicken Thighs

with Orzo, Spinach, Feta & Dill



40min



2 Servings

Fresh dill, a feathery herb with tender green fronds, is commonly used in Greek cuisine. For this all-in-one-pot chicken dinner, juicy thighs are baked with orzo (another Greek kitchen staple), baby spinach, and a double dose of dill (stems and fronds). Finally, the dish is topped with crumbled feta (the national cheese of Greece), for a briny, savory, fantastic finish.

What we send

- garlic (use 1 large clove)
- 1 lemon
- ¼ oz fresh dill
- 12 oz chicken thighs
- 3 oz orzo ¹
- 1 pkt chicken broth concentrate
- 3 oz baby spinach
- 1½ oz feta cheese ⁷
- 1 oz Castelvetrano olives

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 47g, Carbs 37g, Protein 75g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Peel and finely chop **1 teaspoon garlic**. Finely grate **½ teaspoon lemon zest**, then squeeze **2 teaspoons lemon juice** into a small bowl, keeping them separate. Cut any remaining lemon into wedges. Chop **dill fronds and stems** together. Pat **chicken** dry and season with **salt** and **pepper**.



4. Cook orzo

Stir in **chicken broth concentrate** and **2 cups water**. Return **chicken** to skillet. Bring to a boil over high heat. Transfer skillet to upper oven rack. Braise, uncovered until chicken is cooked through and **orzo** is tender, about 15–20 minutes. Scatter **spinach** over chicken, then return to oven and bake until wilted, 2–3 minutes more.



2. Brown chicken

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **chicken** to skillet and cook, turning once, until browned, about 6 minutes total. Transfer to a plate.



5. Stir in lemon

Stir **lemon juice** and **wilted spinach** into **orzo**. Season to taste with **salt** and **pepper**.



3. Add orzo

Reduce heat to medium; add **orzo**, **lemon zest**, **garlic**, **half of the dill**, and **2 teaspoons oil** to skillet. Cook, stirring, until fragrant and toasted, about 30 seconds.



6. Finish & serve

Crumble **feta** into a small bowl. Coarsely chop **olives**, removing any pits, if necessary. Top **chicken**, **orzo**, and **spinach** with **crumbled feta**, **olives**, and **remaining dill**. Serve with **lemon wedges** on the side, for squeezing over. Enjoy!