

DINNERLY



REBOOT Spiced Tomato Braised Chicken with Creamy Polenta



30-40min



2 Servings

Delicious chicken thighs are treated to a spiced tomato bath for a quick braise that tenderizes and flavorizes! Ras el hanout—a north African spice blend—is the flavor driver, while a bed of creamy polenta acts as a delicious vehicle to gobble up every last drop of sauce. We've got you covered!

WHAT WE SEND

- 1 red onion
- 1 carrot
- 12 oz boneless, skinless chicken thighs
- ¼ oz ras el hanout
- ¼ oz granulated garlic
- 6 oz tomato paste
- 3 oz quick-cooking polenta

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

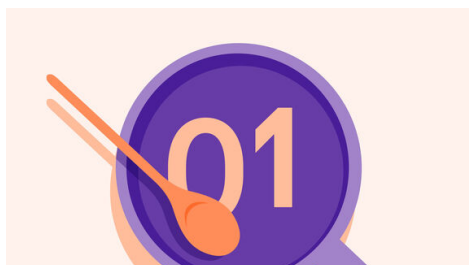
- large ovenproof skillet
- small saucepan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

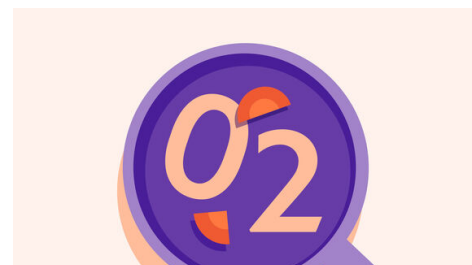
NUTRITION PER SERVING

Calories 506kcal, Fat 19g, Carbs 49g, Protein 30g



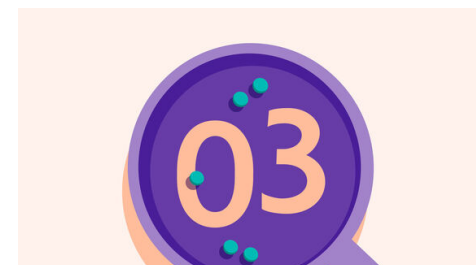
1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Trim ends from **onion**, then halve, peel, and thinly slice. Trim ends from **carrot** and thinly slice (no need to peel).



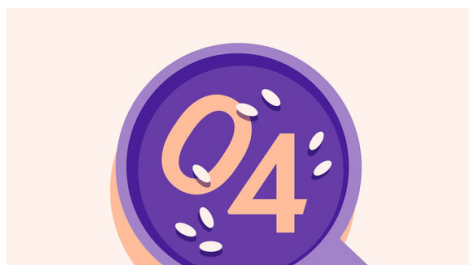
2. Brown chicken

Pat **chicken** dry. In a small bowl, combine ¼ **teaspoon ras el hanout** with ½ **teaspoon each salt and pepper**. Rub spice blend onto chicken. Heat 1 **tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken and cook until browned all over, about 6 minutes total. Transfer to a plate.



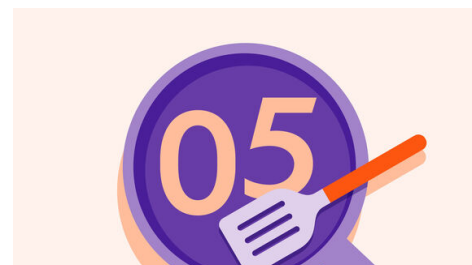
3. Make sauce

Add **onion & carrots** to skillet, cover, cook until softened, about 3 minutes. Uncover, cook until browned, 2–3 minutes. Add ½ **teaspoon granulated garlic**, remaining **ras el hanout**, ½ **teaspoon salt**, and a few **grinds pepper**. Cook until fragrant, 1 minute. Add 2 **tablespoons tomato paste**, stir 1 minute. Add 1 **cup water**; cook, scraping up browned bits. Bring to a boil.



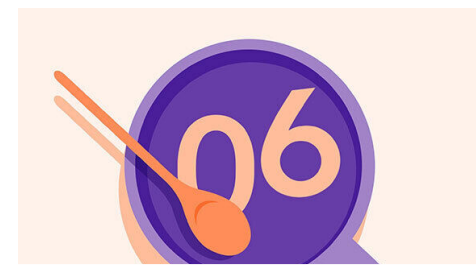
4. Braise chicken

Return **chicken** to skillet, adding **any accumulated juices**, and transfer to the oven. Braise until chicken is cooked through, and **sauce** is slightly reduced, 15–20 minutes.



5. Make polenta

Meanwhile, bring 2½ **cups water** to a boil in a small saucepan. Whisk in **polenta** and ¾ **teaspoon salt** and bring to a boil. Reduce heat and simmer, stirring, until grains are tender, 5–7 minutes. Stir in 1 **tablespoon oil** and **several grinds pepper**. Spoon onto plates and top with **chicken** and **sauce**. Sprinkle with **salt** and a **drizzle of olive oil**. Enjoy!



6. Hack

This soft and supple braised chicken dish, complete with a comforting bed of polenta is oh-so-satisfying. That said, a garnish of crumbled feta and toasted almonds feel like an addition worth considering if you want a little extra cream and crunch on top.