

martha stewart — & — MARLEY SPOON

REBOOT Stewed Chicken Thighs

with Orzo & Olive-Parsley Relish



30-40min



2 Servings

Native to Sicily, Castelvetrano olives are a vibrant green olive with a mild—almost buttery—flavor. These little green gems grow on trees that thrive in dry, arid conditions. Once the olives are mature, they're harvested and cured to remove any bitterness, then packed in brine ready to add a subtle flavor and delightful texture to sauces, relishes and for snacking!

What we send

- 2 scallions
- garlic
- 12 oz boneless, skinless chicken thighs
- 14½ oz can whole peeled tomatoes
- 1 pkt chicken broth concentrate
- 3 oz orzo ¹
- ¼ oz fresh parsley
- 1 oz Castelvetrano olives
- 3 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

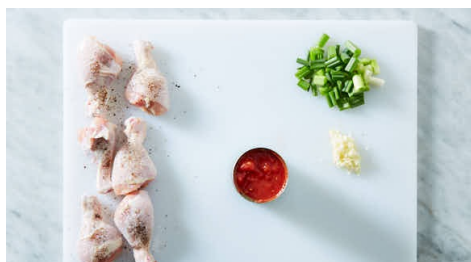
- medium Dutch oven or pot with lid

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 38g, Carbs 40g, Protein 45g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Trim ends from **scallions**, then cut crosswise into ½-inch pieces. Peel and finely chop **2 large garlic cloves**. Pat **chicken** dry and season all over with **salt** and **pepper**.



4. Braise chicken

To pot with **orzo**, add **tomatoes, broth concentrate**, and **1½ cups water**. Crush tomatoes with back of a spoon, then bring to a boil over high heat. Return **chicken** to pot, seared side-up. Transfer pot to center oven rack. Braise, uncovered until chicken is cooked through and orzo is tender, 15-20 minutes.



2. Sear chicken

Heat **1 tablespoon oil** in a medium pot, preferably a Dutch oven, over high. Add **chicken** to pot and sear on one side until deep golden-brown, 3-5 minutes. Transfer to a plate.



5. Make olive-parsley relish

While **chicken and orzo** braises, coarsely chop **parsley leaves and stems** together. Coarsely chop **olives**, removing any pits if necessary. In a small bowl, combine parsley, olives, and **2 tablespoons oil**; season to taste with **salt** and **pepper**.



3. Toast orzo

Return pot to medium heat and add **1 tablespoon oil, scallions, orzo**, and **¼ teaspoon salt**. Cook, stirring, until orzo is toasted and scallions are tender, about 2 minutes. Add **garlic** and cook, stirring frequently, until fragrant, about 30 seconds.



6. Finish & serve

Transfer **chicken** to serving plates. Add **spinach** to pot and stir until wilted; season to taste with **salt** and **pepper**. Serve **chicken** with **orzo** alongside and sprinkle all over with **olive-parsley relish**. Enjoy!