



Rosemary Chicken Thighs

with Juicy Plum & Feta Cheese Salad



20-30min



2 Servings

Broiling stone fruits, like plums, brings out the natural sweetness and adds a layer of complexity to any dish. This perfectly juicy, sweet addition dazzles in an arugula salad studded with creamy goat cheese, crisp celery, and smoky almonds. Pair it with rosemary-seasoned chicken thighs for a beautifully balanced meal!

What we send

- 3 oz arugula
- 12 oz pkg boneless, skinless chicken thighs
- 2 red plums
- 1 oz salted almonds ¹⁵
- 2 oz celery
- ¼ oz fresh rosemary
- 2 oz feta ⁷

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet

Allergens

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 43g, Carbs 20g, Protein 80g



1. Prep ingredients

Preheat broiler with a rack in the center. Pick **1 tablespoon rosemary leaves** from stems, discarding stems; finely chop leaves. Halve **plums**, then scoop out pit with a spoon. Pat **chicken** dry and trim any excess skin, if necessary.



2. Broil chicken & plums

On a rimmed baking sheet, toss **plums** and **chicken** with **chopped rosemary**, and **a generous drizzle of oil**; season with **salt** and **pepper**; arrange in an even layer, with chicken skin-side down. Broil on the center oven rack, without turning, until golden and crusty, 10-12 minutes, rotating baking sheet if necessary for even cooking (watch closely as broilers vary).



3. Flip & finish broiling

Use a metal spatula to loosen **chicken** skin from baking sheet; flip chicken and **plums**. Continue to broil on the center oven rack until chicken skin is golden and crispy, chicken is cooked through, and plums are tender, 8-12 minutes, rotating baking sheet if necessary to avoid scorching. (Watch closely as plum cooking time will vary depending on ripeness.)



4. Prep salad ingredients

Trim ends from **celery**, then thinly slice on an angle. Roughly chop **almonds**. Crumble **half of the goat cheese** (save rest for own use).



5. Make vinaigrette

In a medium bowl, whisk together **1 tablespoon vinegar** and **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



6. Toss salad & serve

To the bowl with **vinaigrette**, add **arugula**, **celery**, **almonds**, and **crumbled goat cheese**, tossing to coat. Season to taste with **salt** and **pepper**. Cut **plums** into wedges. Serve **chicken** with **salad** and **broiled plums** alongside. Enjoy!