



## One-Pan Spiced Chicken Thighs

with Green Pico de Gallo



30-40min



2 Servings

Green pico de gallo is a fresh salsa made from tomatillos, cilantro, garlic, jalapeños, and vinegar. A pinch of salt and sugar brings out the vibrant flavors of the ingredients and balances them out.



## What we send

- zucchini
- bone-in, skin-on chicken thighs
- taco seasoning
- red onion
- tomatillos
- queso blanco <sup>7</sup>
- fresh cilantro
- fresh jalapeño
- garlic

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

## Tools

- microplane or grater
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

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

### Nutrition per serving

Calories 720kcal, Fat 48g, Carbs 27g, Proteins 49g



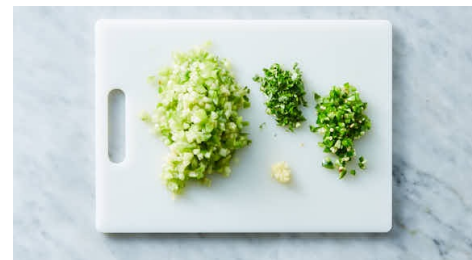
### 1. Broil chicken

Preheat broiler with a rack in the center. Pat **chicken** dry. In a large bowl, toss chicken with **1 tablespoon oil**, **2½ teaspoons of the taco seasoning**, **1 teaspoon salt**, and **a few grinds pepper**. Transfer to a rimmed baking sheet, skin-side up. Broil on center oven rack until cooked through, 10-15 minutes (watch closely, as broilers vary).



### 4. Prep vegetables

Peel, halve and cut **all of the onion** into ¼-inch wedges through the root end. Trim and discard ends from **zucchini**, then cut on an angle into ¼-inch thick slices. Transfer to a large bowl and toss with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds pepper**.



### 2. Prep pico de gallo

While **chicken** broils, remove and discard husks from **tomatillos**, then scrub, core, and finely chop. Reserve several **whole cilantro leaves** for step 6, then chop the **remaining cilantro leaves and stems** together. Chop **half to all of the jalapeño** (depending on heat preference). Peel and finely grate **¼ teaspoon garlic**.



### 5. Broil vegetables

Remove **chicken** from oven. Carefully arrange **onions and zucchini** around the chicken on the baking sheet, stirring to coat vegetables in **any pan juices**. Broil on center oven rack until chicken skin is crisp and the vegetables are tender, stirring veggies halfway, 10-15 minutes total (watch closely, as broilers vary).



### 3. Season pico de gallo

In a medium bowl, combine **chopped tomatillos, cilantro, and jalapeños**, and **grated garlic**. Sprinkle with **¼ teaspoon each salt and sugar**, then toss with **2 teaspoons vinegar**, **2 tablespoons oil**, and **a few grinds pepper**. Let stand, stirring occasionally, until step 6.



### 6. Finish & serve

Remove **chicken and vegetables** from oven. Crumble **queso blanco** into a small bowl. Spoon **some of the pico de gallo** over the chicken and vegetables. Garnish with **crumbled queso blanco** and **whole cilantro leaves**. Pass **remaining pico de gallo** at the table. Enjoy!