



20-Min: Roasted Chicken Thighs

with White Bean-Chard Stew & Basil Pesto



ca. 20min



2 Servings

There are so many reasons to love chicken thighs. They're juicy, tender, flavorful, and because we're using boneless, skinless thighs, they cook in a flash! Here we coat the chicken in aromatic basil pesto, then roast them. Slice the thighs right before serving and lay them over a tender collard green and white bean stew. We complete this restaurant-worthy meal with toasted bread alongside to sop up the basil-brothy goodness.

What we send

- 1 bunch Swiss chard
- garlic
- 12 oz pkg boneless, skinless chicken breasts
- 4 oz basil pesto ⁷
- 15 oz can cannellini beans
- 1 pkt chicken broth concentrate
- ¾ oz Parmesan ⁷
- 1 lemon
- 1 ciabatta roll ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet
- medium skillet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 930kcal, Fat 53g, Carbs 61g, Protein 61g



1. Prep Swiss chard & garlic

Preheat oven to broil with a rack in the top position. Trim stem ends of **Swiss chard**. Strip Swiss chard leaves from stems. Thinly slice stems and tear or chop leaves into bite-sized pieces, keeping them separate. With the flat side of a knife, lightly crush **2 large garlic cloves**.



2. Broil chicken

Pat **chicken** dry. On a rimmed baking sheet, toss chicken with **half of the pesto**; season with **salt** and **pepper**. Broil chicken on top oven rack until well browned on top and cooked to 165°F internally, 6-8 minutes (watch closely as broilers vary).



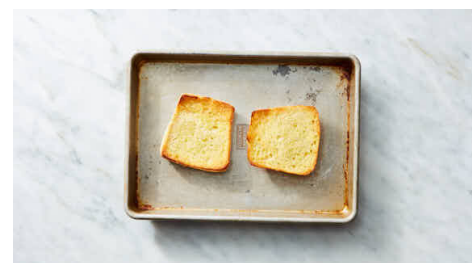
3. Cook Swiss chard

While **chicken** broils, combine **crushed garlic cloves** with **2 tablespoons oil** in a medium skillet. Cook over medium-high heat until garlic is lightly golden brown, 1-2 minutes. Add **Swiss chard stems**; season with **salt** and **pepper**. Cook, stirring occasionally, until crisp-tender, 2-3 minutes. Add **Swiss chard leaves** and cook, stirring, until wilted, 2-3 minutes more.



4. Add beans

To same skillet, add **beans and their liquid, broth concentrate**, and **¾ cup water**. Cook over medium-high until liquid has reduced by half, 3-5 minutes. Off heat, grate in **half of the Parmesan** and **zest and juice of half the lemon**. Add **1 tablespoon oil**; stir vigorously until silky and creamy. Remove **garlic cloves** if desired. Season to taste with **salt** and **pepper**.



5. Toast bread





Drizzle cut sides of **ciabatta** with **oil** and place directly on top oven rack, cut-side up. Broil until lightly toasted, about 1 minute (watch closely as broilers vary). Cut **1 large garlic clove** in half and rub cut sides of toasted bread with garlic.



6. Finish & serve

Cut **remaining lemon** into wedges. Spoon **Swiss chard and beans** into bowls. Slice **chicken**, if desired, and place on top. Garnish with **remaining pesto**, a **grating of Parmesan**, and a **drizzle of oil**. Serve **bread** and **lemon wedges** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**