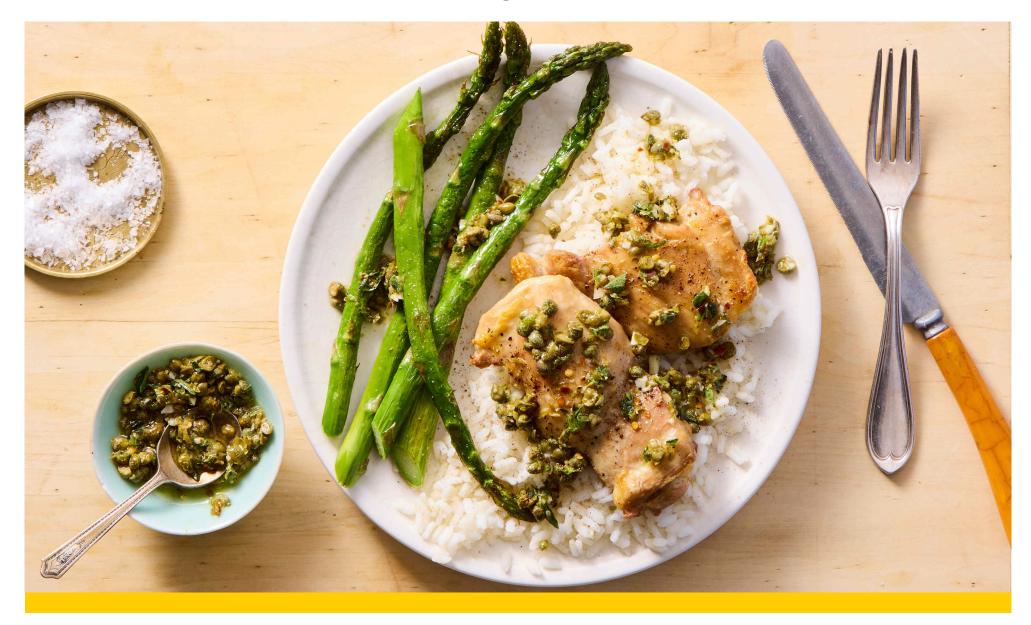
MARLEY SPOON



Broiled Sicilian Lemon Chicken

with Asparagus & Arborio Rice





30-40min 2 Servings

Arborio is a type of short-grained rice, prized for its decadently starchy texture and pearly white appearance-it's the star ingredient in risotto! This hearty grain is the perfect companion to chicken thighs and crisp asparagus brought to life with a lemony herb sauce featuring capers and fresh oregano.

What we send

- 12 oz pkg boneless, skinless chicken thighs
- 5 oz arborio rice
- 1 lemon
- garlic
- 1 oz capers
- ¼ oz fresh oregano
- 1 pkt crushed red pepper
- ½ lb asparagus

What you need

- kosher salt & ground pepper
- · olive oil

Tools

- medium pot
- rimmed baking sheet
- · fine-mesh sieve
- microplane or grater

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 30g, Carbs 64g, Protein 43g



1. Prep chicken

Bring a medium pot of **salted water** to a boil. Preheat broiler with a rack in the center position. Pat **chicken** dry and trim any excess fat, if necessary.

On a rimmed baking sheet, toss **chicken** with **1 tablespoon oil** and season with **salt** and **pepper**. Arrange chicken in an even layer.



2. Broil chicken

Broil **chicken** on center oven rack until browned and cooked through, 10-12 minutes (watch closely as broilers vary).



3. Boil rice

While **chicken** broils, add **rice** to pot with **boiling water** and cook, like pasta, stirring occasionally to prevent sticking, until just tender, 13-14 minutes. Drain rice, then return to pot and cover to keep warm until ready to serve.



4. Make lemon-herb sauce

Into a small bowl, grate ½ teaspoon lemon zest and squeeze 1 tablespoon juice. Finely chop ½ teaspoon garlic. Coarsely chop capers. Finely chop 2 teaspoons oregano leaves.

To bowl with lemon zest and juice, add chopped oregano, capers, garlic, ¼ teaspoon of the crushed red pepper, and 2 tablespoons oil. Season to taste with salt and pepper.



5. Broil asparagus

Trim bottom 2 inches from **asparagus**. Transfer **cooked chicken** to plates. Place asparagus on same baking sheet and toss to coat with **any remaining chicken fat** from sheet; season with **salt** and **pepper**. Broil on center oven rack until bright green and crisp-tender, about 3 minutes (watch closely, as broilers vary).



6. Serve

Serve **chicken** over **rice**, with **lemon-herb sauce** drizzled over top, and **asparagus** alongside. Enjoy!