



Italian Chicken & Peppers

with Fresh Oregano & Cheesy Garlic Bread



20-30min



2 Servings

Forget the red-sauce joint! Break out your red checkered tablecloth for a cozy Italian-American dinner at home. We season juicy chicken breasts with fresh oregano, sear them to create a golden crust, and finish them in the oven alongside bell peppers, sweet red onions, and garlic. Toasty bread topped with melty fontina and Parmesan cheeses on the side is perfect for sopping up any pan drippings. Buon appetito!

What we send

- 1 red onion
- 1 bell pepper
- garlic
- ¼ oz fresh oregano
- ¾ oz Parmesan ²
- 12 oz pkg boneless, skinless chicken breasts
- 1 baguette ¹
- 2 (2 oz) shredded fontina ²

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- all-purpose flour ¹

Tools

- medium baking dish
- box grater
- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 35g, Carbs 56g, Protein 58g



1. Roast veggies

Preheat oven to 450°F with a rack in the upper third.

Halve and cut **all of the onion** into ½-inch thick slices. Halve **pepper**, discard stem and seeds; cut into ½-inch thick wedges. Transfer veggies to a medium baking dish; toss with **1 tablespoon oil** and a **pinch each of salt and pepper**. Roast on upper oven rack until veggies are tender, 15-17 minutes.



4. Brown chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**, oregano side down; cook until browned on one side, 2-3 minutes. Flip chicken, then transfer, browned side up, to baking dish with **vegetables**.

Return skillet to stovetop over medium heat. Add **vinaigrette**. Cook, scraping up browned bits from the bottom, until liquid is reduced slightly, about 1 minute.



2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Pick and coarsely chop **1 tablespoon oregano leaves**; discard stems. Coarsely grate **Parmesan** on the large holes of a box grater.



5. Broil chicken & veggies

Preheat broiler with a rack in the upper third.

Pour warm **vinaigrette** over **chicken and veggies**. Broil on upper oven rack until chicken is cooked through and veggies are browned in spots, about 3 minutes (watch closely as broilers vary). Remove from oven. Season to taste with **salt and pepper**.



3. Season chicken

In a small bowl, stir to combine **chopped garlic**, **2 teaspoons vinegar**, **3 tablespoons water**, and **1 tablespoon oil**. Season vinaigrette to taste with **salt and pepper**.

Pat **chicken** dry; sprinkle all over with **1 tablespoon flour** and season with **salt and pepper**. Sprinkle one side of each breast with **chopped oregano leaves**, pressing to help adhere.



6. Make cheesy bread & serve

Halve **baguette** lengthwise; brush all over with **oil**. Transfer to a rimmed baking sheet, cut sides down. Broil on top oven rack until crisp and browned, 1-2 minutes. Flip baguette, then sprinkle with **Parmesan** and **fontina**. Broil until cheese is melted and browned in spots (watch closely).

Cut **cheesy bread** into slices and serve alongside **chicken and veggies**. Enjoy!