



Porchetta-Style Chicken & Roasted Potatoes

with Fennel-Orange Salad



35min



2 Servings

Porchetta is a celebratory Italian dish that can take days to prepare. Here, we take the traditional porchetta flavors of rosemary, garlic, and orange zest, and apply them to quick-cooking chicken breasts. Fennel is also a traditional ingredient and here we make a refreshing salad with fresh fennel and oranges. Serve alongside crisp garlicky potatoes and you can have your own Italian feast any night of the week.

What we send

- ¼ oz fresh rosemary
- garlic
- 2 potatoes
- 1 orange
- ¼ oz fresh parsley
- 1 bulb fennel
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz Italian seasoning
- 1 pkt crushed red pepper

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar) ¹⁷
- sugar

Tools

- microplane or grater
- rimmed baking sheet
- medium nonstick skillet

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 45g, Carbs 57g, Protein 46g



1. Prep ingredients

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

Pick **rosemary leaves**; discard stems. Finely chop 1 teaspoon of the leaves. Finely grate **1½ teaspoons garlic**. Scrub **potatoes**, then cut into thick rounds. On a rimmed baking sheet, toss potatoes with remaining rosemary leaves, **salt, pepper**, ½ teaspoon garlic, and **2 tablespoons oil**.



4. Make salad

To the bowl with **orange juice**, whisk in **2 tablespoons oil**, **1 tablespoon vinegar**, **½ teaspoon of the grated garlic** and **¼ teaspoon sugar**. Season to taste with **salt and pepper**. Add **orange slices, fennel**, and **half of the parsley leaves**; toss to coat and set aside until step 6.



2. Roast potatoes

Spread **potatoes** in an even layer; bake on upper oven rack until just starting to brown, about 15 minutes.

Meanwhile, finely grate **½ teaspoon orange zest** into a small bowl. Pick **parsley** leaves; discard stems.



5. Prepare chicken

Pat **chicken** dry. To the bowl with **orange zest**, stir in **chopped rosemary**, **1½ tablespoons oil**, **1 tablespoon Italian seasoning**, **1 teaspoon salt**, **¼ teaspoon sugar**, **remaining grated garlic**, and **crushed red pepper** (or half, depending on heat preference). Rub seasoning mixture all over chicken.



3. Prepare oranges & fennel

Cut off tops and bottoms from **orange**; lay orange on one of the cut sides. Use a knife to remove orange peels and any white pith. Cut fruit segments from orange, slicing at an angle along both sides of the membrane. Transfer orange segments to a bowl. Squeeze juice from remaining orange membranes into a medium bowl. Halve **fennel** lengthwise, remove and discard core, and thinly slice.



6. Finish & serve

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Working in batches if needed, cook **chicken** until browned in spots and cooked through, about 2 minutes per side. Serve **chicken** with **potatoes** and **fennel salad** alongside. Garnish with **remaining parsley leaves**. Enjoy!