



Fast! Pan-Roasted Chicken with Basil Aioli

& Bacon-Corn Succotash



ca. 20min



2 Servings

We've conjured up a fast yet flavorful dish with smoky bacon, fresh vegetables, and lean chicken breasts served with vibrant basil aioli. Crisped bacon sets the tone for a bright and buttery succotash bursting with zucchini, corn, and edamame. Serve it alongside the tender chicken to let all the flavors mingle in this quick and colorful meal.

What we send

- 1 yellow onion
- garlic
- 4 oz pkg thick-cut bacon
- 1 zucchini
- 12 oz pkg boneless, skinless chicken breasts
- 2½ oz corn
- 2½ oz edamame ⁶
- 2 oz basil pesto ⁷
- 1 oz mayonnaise ^{3,6}

What you need

- kosher salt & ground pepper
- neutral oil
- unsalted butter ⁷
- apple cider vinegar (or white wine vinegar)

Tools

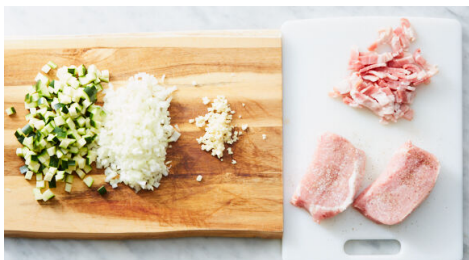
- medium skillet

Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 56g, Carbs 25g, Protein 69g



1. Prep ingredients

Finely chop **half the onion** (save rest for own use). Finely chop **2 teaspoons garlic**. Cut **bacon** and **zucchini** into ¼-inch pieces. Pat **chicken** dry; season all over with **salt** and **pepper**.



4. Add vegetables

Add **zucchini, corn, and edamame**; season with **salt** and **pepper**. Cook, stirring occasionally, until vegetables are softened, 4-5 minutes. Add **resting juices from chicken, 1 tablespoon each butter and water, and 1 teaspoon vinegar** to skillet; remove from heat. Stir rapidly until creamy; season to taste with **salt** and **pepper**.



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

2. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a plate; cover with foil to keep warm.



3. Cook bacon

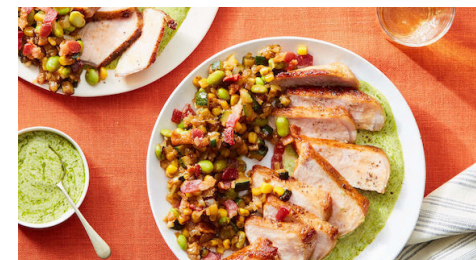
Add **bacon** to same skillet and cook over medium-high heat, stirring occasionally, until golden brown and crisp, 3-4 minutes. Add **onions, garlic, and a pinch of salt**; cook, stirring occasionally until softened, 3-4 minutes. Scrape bottom of skillet with a wooden spoon to dislodge any browned bits.



5. Make basil aioli

In a small bowl, whisk together **pesto** and **mayonnaise**.

Thinly slice **chicken**, if desired. Serve **chicken** with **basil aioli** and **succotash** on the side.



6. Serve

Enjoy!