



## 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 <sup>6</sup>
- 2 oz basil pesto <sup>7</sup>
- 1 oz mayonnaise <sup>3,6</sup>

## What you need

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

## Tools

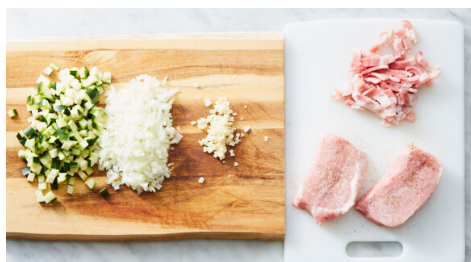
- medium skillet

## 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!