



## Spring Big Batch: Braised Chicken with Bacon

Asparagus, Peas & Mashed Potatoes



1,5h



2 Servings

Spring is calling, and she's asking you to make this hearty dish showcasing her seasonal bounty. Chicken thighs and bacon braise in a savory blend of shallots, Dijon, thyme, and chicken broth concentrate. Mascarpone-infused mashed potatoes perfectly soak up the tender braised chicken and pan sauce, while delicious bursts of green from asparagus, peas, and tarragon bring the dish to life. (2-p plan serves 4; 4-p plan serves 8)



## What we send

- 4 oz pkg thick-cut bacon
- 1 shallot
- garlic
- 2 (12 oz) pkgs boneless, skinless chicken thighs
- 1 pkt chicken broth concentrate
- 1 pkt Dijon mustard
- ¼ oz fresh thyme
- 4 Yukon gold potatoes
- 3 oz mascarpone <sup>1</sup>
- ½ lb asparagus
- ¼ oz fresh tarragon
- 5 oz peas

## What you need

- kosher salt & ground pepper
- neutral oil
- all-purpose flour (or gluten-free alternative)
- white wine vinegar (or apple cider vinegar)
- 4 tablespoons unsalted butter <sup>1</sup>

## Tools

- medium ovenproof skillet
- large saucepan

## Allergens

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

## Nutrition per serving

Calories 720kcal, Fat 42g, Carbs 46g, Protein 48g



### 1. Brown chicken

Preheat oven to 325°F with a rack in the center. Cut **half of the bacon** into ¼-inch pieces. Finely chop **shallot** and **2 teaspoons garlic**. Pat **chicken** dry; season all over with **salt** and **pepper**.

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **chicken** in a single layer and cook until browned on one side, 4–5 minutes (cook in batches, if needed).



### 4. Cook potatoes

Bring **potatoes** to a boil over high heat, then cook on medium-low until easily pierced with a fork, 15–20 minutes. Reserve **1 cup cooking water**; drain potatoes and return to saucepan, off heat. Add **half of the mascarpone** and **4 tablespoons butter**. Stir in **enough cooking water** to achieve desired consistency (start with ¼ cup); season with **salt** and **pepper**. Keep covered.



### 2. Begin sauce

Transfer **chicken** to a plate. Cook **bacon** in same skillet over medium-high, stirring occasionally, until golden brown and crisp, about 5 minutes. Add **shallots and garlic**; cook until softened, 1–2 minutes. Add **½ tablespoon flour** and cook, stirring frequently, 1 minute. Add **broth concentrate, Dijon, 1 cup water, 3 thyme sprigs**, and **½ tablespoon vinegar**; bring to a simmer.



### 5. Cook vegetables

Trim woody ends from **asparagus**; cut into 1½-inch segments. Finely chop **1 teaspoon tarragon leaves**; discard stems.

Transfer **chicken** to a plate. Discard **thyme sprigs**. Return skillet to stovetop (handle will be hot!). Cook over high heat until **sauce** coats the back of a spoon, 2–3 minutes. Add **asparagus and peas**; cook until veggies are bright green and tender, 1–2 minutes.



### 3. Braise chicken

Add **chicken**, browned side up, to skillet with **sauce** along with **any resting juices**. Transfer skillet to oven and cook until chicken just pulls apart when pulled with a fork, about 45 minutes.

Meanwhile, peel **potatoes**, then cut into 1-inch pieces. Place potatoes in a large saucepan with **2 teaspoons salt** and enough **water** to cover by 1 inch.



### 6. Finish & serve

Remove from heat and stir in **tarragon** and **remaining mascarpone**; season to taste with **salt** and **pepper**. Return **chicken** to skillet and spoon **sauce** over to warm.

Serve **chicken** with **potatoes**. Garnish with any **additional tarragon leaves**, if desired. Enjoy!