



## French Onion Chicken & Readymade Garlic Bread

with Spinach Salad



30-40min



2 Servings

For this one skillet dinner, pan-roasted chicken is smothered with a deeply flavorful caramelized onion sauce, and topped with melted cheese—channeling all the qualities of French onion soup. For a saucy dish like this, toasty garlic bread is a necessity! It's the perfect side for soaking up the soup(er) sauce.



## What we send

- 1 yellow onion
- garlic
- ¼ oz fresh thyme
- 1 pkg ready to heat garlic bread <sup>1,7</sup>
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 2 oz shredded fontina <sup>7</sup>
- 1 pkt Dijon mustard <sup>17</sup>
- 5 oz baby spinach

## What you need

- butter <sup>7</sup>
- olive oil
- sugar
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

## Tools

- medium ovenproof skillet

## Allergens

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1240kcal, Fat 62g, Carbs 111g, Protein 66g



### 1. Caramelize onions

Preheat oven to 425°F with racks in the center and 6-inches from heat. Thinly slice **onion**. Heat **1 tablespoon each of butter and oil** in a medium ovenproof skillet over medium-high. Add **onions** and **1 teaspoon sugar**. Season to taste.

Cook, stirring, until browned, adding **1 tablespoon water** at a time and scraping up browned bits, 12-15 minutes.

Transfer to a bowl. Wipe skillet.



### 4. Make sauce

Add **sliced garlic** and **1 teaspoon oil** to same skillet. Cook, stirring, until garlic is lightly golden, about 30 seconds. Add **chopped thyme, broth concentrate**, and **½ cup water**: bring to a simmer.

Cook, scraping up any browned bits, until **sauce** is slightly thickened, 1-2 minutes. Return **chicken** to skillet and top with **caramelized onions** and **cheese**.



### 2. Prep; bake bread

Meanwhile, thinly slice **1 large garlic clove**. Pick and finely chop **2 teaspoons thyme leaves**; discard stems.

Remove **bread** from the package and discard oxygen absorber packet. Separate the halves and smooth the **garlic parmesan spread** evenly on cut sides, if necessary. Place spread-side up on a rimmed baking sheet. Bake on center rack until golden brown, 12-15 minutes.



### 5. Broil chicken

Transfer skillet to top oven rack and broil until **cheese** is melted and golden brown, 2-4 minutes (watch closely as broilers vary). Carefully, remove skillet from oven.



### 3. Cook chicken

Once **garlic bread** is done, switch oven to broil.

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in reserved skillet over medium-high. Add chicken and cook, until well browned and cooked through, 3-4 minutes per side. Transfer to a plate.



### 6. Make salad & serve

In a medium bowl, whisk to combine **2 tablespoons oil, 1 tablespoon vinegar, 1½ teaspoons Dijon mustard**, and a **pinch of sugar**. Season to taste with **salt** and **pepper**. Add **spinach**; toss to coat.

Serve **chicken** with **salad** and **garlic bread** alongside. Enjoy!