



## Roast Chicken Marbella

with Figs, Olives & Rosemary Potatoes



30-40min



2 Servings

Chicken Marbella is a classic, and for good reason. Simply put, it's delicious. The luscious sauce—a blend of favorite Mediterranean ingredients like sweet figs and briny olives—coats boneless, skinless chicken breasts. Crisp, rosemary-scented roast potatoes served alongside are just right for dragging through the flavorful sauce.



## What we send

- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz fresh rosemary
- 2 potatoes
- 1 yellow onion
- garlic
- 2 oz dried figs
- 1 oz Castelvetrano olives
- 1 pkt chicken broth concentrate
- ¼ oz fresh parsley

## What you need

- olive oil
- red wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- sugar
- butter <sup>1</sup>

## Tools

- meat mallet (or heavy skillet)
- rimmed baking sheet
- medium ovenproof skillet

## Allergens

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

## Nutrition per serving

Calories 780kcal, Fat 39g, Carbs 65g, Protein 46g



### 1. Marinate chicken

Preheat oven to 450°F with racks in the upper and lower thirds. Pat **chicken** dry, then place between two sheets of plastic. Using a meat mallet or heavy skillet, pound to an even ½-inch thickness. In a large bowl, add chicken, **1 tablespoon each of oil and vinegar**, and **a generous pinch each of salt, pepper, and sugar**; toss to coat. Set aside to marinate at room temperature until step 4.



### 4. Sear chicken

After **potatoes** have roasted for 10 minutes, heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chicken** and sear until golden-brown on the bottom, about 3 minutes. Transfer to a plate (chicken will not be cooked through).



### 2. Roast potatoes

Pick **1 tablespoon rosemary leaves** from stems (save rest); discard stems and finely chop leaves. Scrub **potatoes**, then cut into 1-inch pieces. On a rimmed baking sheet, toss potatoes with chopped rosemary, **2 tablespoons oil**, and **a generous pinch each of salt and pepper**. Roast on lower oven rack, without stirring, until tender and golden-brown, 20-25 minutes.



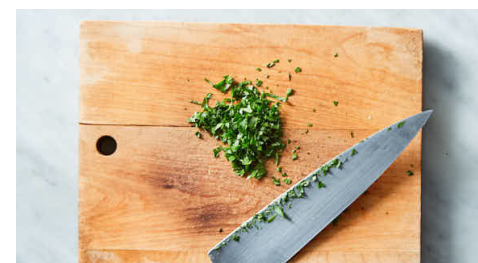
### 5. Make marbella sauce

Immediately, add **onions** to skillet; cook, stirring, until softened and lightly browned, about 3 minutes. Add **garlic**, **olives**, and **figs**; cook, stirring, until fragrant, about 1 minute. Stir in **broth concentrate** and **½ cup water**, scraping up any browned bits from the bottom of the skillet. Bring to a simmer; return **chicken and any resting juices** to skillet, browned-side up.



### 3. Prep sauce ingredients

Meanwhile, finely chop **½ cup onion**. Finely chop **2 large garlic cloves**. Quarter **figs**. Coarsely chop **olives**, removing any pits, if necessary.



### 6. Finish & serve

Transfer **skillet** to upper oven rack and braise until chicken is cooked through and sauce is slightly thickened, 7-10 minutes. Carefully remove from oven and swirl in **1 tablespoon butter**. Coarsely chop **parsley leaves and stems** together. Serve **chicken** with **marbella sauce** spooned over top and **rosemary potatoes** alongside. Garnish with **parsley**. Enjoy!