



Crispy Bacon Chicken

with Farro and Spinach



30-40min



2 Servings

This recipe is the perfect example of how you build great flavor. Begin by making a fragrant oil infused with garlic and sage, then use it twice. First to brown the chicken, then to toast the farro for a nuttier, richer flavor. And because we couldn't stop there, we topped the chicken with pancetta and crisped it under the broiler. Cook, relax and enjoy!

What we send

- cloves garlic
- baby spinach
- fresh sage
- boneless, skinless chicken breast
- pancetta

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640.0kcal, Fat 24.0g, Proteins 64.2g, Carbs 40.9g



1. Make garlic-sage oil

Peel and thinly slice garlic. Remove any large stems from sage leaves. Combine garlic, sage, and 2 tablespoons oil in a medium skillet over medium-high heat. Cook, swirling skillet occasionally, until garlic is golden and sage is crisp, about 1 minute.



2. Brown chicken

Transfer garlic and sage to a plate with a slotted spoon. Season chicken with salt and pepper. Add to garlic-sage oil and cook until browned on both sides, 8-10 minutes. Transfer chicken to a rimmed baking sheet.



3. Toast farro

Add farro to skillet and cook until a little darker, about 2 minutes. Add 2 cups water and bring to a simmer. Cover skillet with a lid or foil and cook until farro is tender, about 15 minutes.



4. Prep chicken

Meanwhile, top chicken with sliced pancetta.



5. Crisp pancetta

Preheat broiler to high with rack 6-inches from heat source. Broil chicken until pancetta is browned and crisp, about 5 minutes.



6. Finish farro

Uncover farro and add spinach, stirring gently until wilted, about 1 minute. Serve chicken with farro and spinach, topped with crispy sage and garlic. Enjoy!