

DINNERLY



Saucy Vinegar Chicken with Polenta & Broccoli



20-30min



2 Servings

Three simple ingredients—chicken, vinegar, and peppadew peppers—come together to make a powerhouse sauce that is so much greater than the sum of its parts. How, you ask? Is it magic, or just smart cooking? We think it's a bit of both. After the chicken is browned, peppadews cook down in a tangy vinegar sauce, then the chicken is added back to the skillet, to bask in all that flavor. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- ½ lb pkg boneless, skinless chicken breasts
- 2 oz roasted red peppers
- ½ lb russet potatoes
- 1 medium red onion
- ½ lb broccoli

WHAT YOU NEED

- kosher salt & ground pepper
- butter¹
- red wine vinegar (or apple cider vinegar)
- sugar
- olive oil

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 33g, Carbs 47g, Protein 32g



1. Make polenta

In a small saucepan, bring **2½ cups water** and **1 teaspoon salt** to a boil. Gradually whisk in **polenta** and return to a boil. Cover and reduce heat to low, stirring occasionally, until grains are tender and polenta is thickened, 6–9 minutes. Stir in **1 tablespoon butter**, then cover to keep warm until ready to serve.



2. Prep ingredients

Meanwhile, roughly chop **peppadew peppers**. Peel and finely chop **half of the shallot** (save rest for own use). Peel and finely chop **1 teaspoon garlic**. Cut **broccoli** into 1-inch florets. Pat **chicken** dry, then season all over with **salt** and **pepper**. In a small bowl, stir together **¼ cup water**, **2 tablespoons vinegar**, and **1 tablespoon sugar**. Reserve for step 5.



3. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and a **pinch each salt and pepper**. Cook, stirring occasionally, until broccoli is bright green and browned in spots, 3–4 minutes (add water, 1 tablespoon at a time, if pan is scorching). Stir in **chopped garlic**; cook until fragrant, about 1 minute. Transfer to a plate and cover to keep warm.



4. Brown chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** and cook until well browned and cooked through, 2–3 minutes per side; transfer to a plate. Add **chopped shallots**, **peppadews**, and **2 teaspoons oil** to skillet. Cook, stirring, until shallots are softened and golden brown, 1–2 minutes.



5. Make sauce & serve

Add **reserved vinegar mixture** and simmer, scraping up any browned bits from the bottom of skillet, until **sauce** is slightly thickened, 1–2 minutes. Stir in **1 tablespoon butter**; season to taste with **salt** and **pepper**. Return **chicken** to skillet, turning to coat in sauce. Serve **vinegar chicken** over **polenta** with **broccoli** alongside. Top with **sauce**, as desired. Enjoy!



6. Say cheese!

Give your polenta a cacio e pepe makeover by stirring in heavy handfuls of freshly grated pecorino cheese and freshly ground black pepper. Served topped with even more grated cheese because, well, cheese.