



## Chimichurri Chicken Thighs

with Quinoa & Charred Peppers



30-40min



2 Servings

Nothing brightens up a dish (and our tastebuds!) like herbaceous chimichurri—a popular South American sauce made from fresh finely chopped parsley, garlic, vinegar, and spices.

## What we send

- 1½ lb pkg bone-in, skin-on chicken thighs
- 4 oz chimichurri sauce (use 4 Tbsp)
- 1 medium red onion
- 1 bell pepper
- garlic (use 1 large clove)
- 3 oz white quinoa
- 1 lime
- 2 oz mayonnaise <sup>3,6</sup>
- 1 oz pepitas

## What you need

- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- rimmed baking sheet
- small saucepan
- microplane or grater

## Allergens

Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1300kcal, Fat 86g, Carbs 48g, Protein 61g



### 1. Start chicken

Preheat oven to 450°F with a rack in the lower third. In a medium bowl, combine **chicken thighs, 2 tablespoons of the chimichurri** (save rest for step 5), and **a pinch each of salt and pepper**, turning to coat the chicken. Transfer chicken to a rimmed baking sheet, skin side down. Roast on lower oven rack until chicken skin is browned, about 15 minutes. Remove from oven and flip chicken.



### 4. Prep lime

Finely grate **½ teaspoon lime zest** then separately squeeze **1 tablespoon lime juice** into a small bowl.



### 2. Roast chicken with veg

Meanwhile, halve **onion**, then peel and cut into ½-inch wedges through root. Halve **pepper**, discard stem and seeds, and cut into ½-inches slices. Transfer veggies to baking sheet with **chicken**, stirring to coat in pan juices. Season with **salt and pepper**. Roast on lower oven rack until chicken is cooked to an internal temperature of 165°F, and veggies are tender, 14-16 minutes.



### 5. Make creamy herb sauce

Add **¼ teaspoon sugar** to bowl with **lime juice**, stirring to dissolve sugar. Then, stir in **mayonnaise** and **2 tablespoons of the chimichurri** (save rest for your own use). Season to taste with **salt and pepper**.



### 3. Cook quinoa

While **chicken and veggies** roast, peel and finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in a small saucepan over medium. Add garlic; cook until fragrant, 30 seconds. Add **quinoa, ¾ cup water**, and **a pinch of salt**; bring to a boil, then reduce heat to low and cover. Cook until water is absorbed and quinoa is tender, about 15 minutes. Set aside, covered, until step 6.



### 6. Finish quinoa & serve

Fluff **quinoa** with a fork, then stir in **pepitas** and **lime zest**. Season to taste with **salt and pepper**. Serve **chimichurri chicken thighs, peppers, and onions** over **quinoa**. Spoon **some of the creamy herb sauce** over top as desired. Pass **remaining creamy herb sauce** at the table. Enjoy!