



Tomato-Braised Chicken

with Italian Salad & Crispy Bread



30-40min



2 Servings

Bone-in chicken thighs make for a super flavorful and easy one-skillet dinner. It's a low effort, high reward dish! The thighs are braised in tomato sauce with sautéed onions and garlic and seasoned with dried oregano. We serve this saucy dish with toasted bread and a crisp Italian salad loaded with cucumbers, onions, and carrots.

What we send

- 1 medium red onion
- 1 can whole peeled tomatoes
- garlic (use 2 large cloves)
- 1 carrot
- 1 cucumber (use half)
- dried oregano (use 2 tsp)
- 1½ lb pkg bone-in, skin-on chicken thighs
- 1 romaine heart
- ¾ oz piece Parmesan ⁷
- 1 ciabatta roll ¹

What you need

- kosher salt & pepper
- olive oil
- red wine vinegar (or white wine vinegar)

Tools

- medium ovenproof skillet
- box grater or microplane

Allergens

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

Nutrition per serving

Calories 1120kcal, Fat 75g, Carbs 51g, Protein 61g



1. Prep ingredients

Halve, peel, and thinly slice **onion**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Peel and thinly slice **2 large garlic cloves**. Scrub and trim **carrot**, then halve lengthwise and thinly slice crosswise into half-moons. Halve **cucumber** (save half for own use), then peel, scoop out seeds, and thinly slice crosswise into half-moons. Halve **roll**, if necessary.



4. Braise chicken in sauce

Reduce heat to medium-low, then return **chicken**, skin side up, to **tomato sauce**. Simmer until sauce is thickened and reduced to about 2¼ cups, and chicken is cooked to an internal temperature of 165°F, 15-18 minutes. Preheat broiler with top rack 6 inches from heat source.



2. Season & brown chicken

In a small bowl, combine **1 teaspoon of the dried oregano**, **¾ teaspoon salt**, and **a few grinds of pepper**. Pat **chicken thighs** dry; season all over with seasoned dried oregano. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high until shimmering. Add chicken; cook until deeply browned, 4-5 minutes per side. Transfer to a plate; reserve skillet and **pan drippings**.



5. Make salad

Meanwhile, halve **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end. In a large bowl, whisk **1½ tablespoons oil** and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Add romaine, **carrots**, **cucumbers**, and **remaining sliced onions** to dressing, tossing to combine. Coarsely grate **Parmesan** on the large holes of a box grater.



3. Make tomato sauce

Add **all but ¼ cup of the sliced onions** to **pan drippings** in skillet. Cook over medium-high heat, stirring, until onions are golden and slightly softened, about 2 minutes. Add **sliced garlic** and cook, stirring, until fragrant, about 1 minute. Add **chopped tomatoes**, **¼ cup water**, and **1 teaspoon of the dried oregano**; season to taste with **salt** and **pepper**. Bring to a boil.



6. Finish & serve

Lightly drizzle cut sides of **ciabatta** with **oil**; season with **salt** and **pepper**. Broil directly on top oven rack until golden, 1-3 minutes (watch closely). Carefully, remove from oven. Broil skillet with **chicken** on top oven rack until skin is crispy, 1-3 minutes. Serve **tomato-braised chicken** with **salad** and **crispy bread** alongside. Sprinkle **Parmesan** over salad. Enjoy!