



Creamy Garlic Chicken Thighs

with Kale Salad & Bacon Vinaigrette



30-40min



2 Servings

We're game for pretty much anything that involves bacon and this bacon vinaigrette is no exception. This classic French preparation combines the rich flavor of pork fat with the acidity from vinegar to create our ideal situation: tangy, salty, and sweet all at once. Best served warm, bacon vinaigrette wilts the greens slightly once tossed, so choose a hearty green like kale.

What we send

- 1 bunch Tuscan kale (use half)
- garlic (use 2 large cloves)
- 4 oz pkg thick-cut bacon
- 1½ lb pkg bone-in, skin-on chicken thighs
- 1 pkt chicken broth concentrate
- 1 pkt cream cheese ⁷

What you need

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

Tools

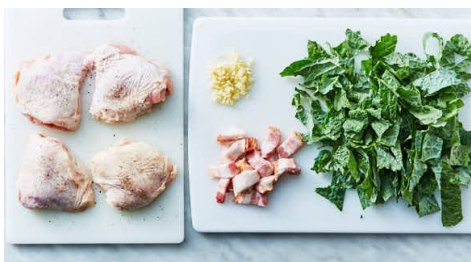
- 2 medium skillet

Allergens

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

Nutrition per serving

Calories 1040kcal, Fat 76g, Carbs 9g, Proteins 76g



1. Prep ingredients

Remove and discard stems from **half of the kale leaves** (save rest for own use). Stack leaves, roll up like a cigar, and cut into thick ribbons. Peel and finely chop **2 teaspoons garlic**. Cut **bacon** into ½-inch pieces. Pat **chicken** dry and season lightly all over with **salt** and **pepper**.



2. Sear chicken thighs

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken thighs**, skin-side down, and cook until browned, 5-6 minutes. Flip chicken, and cook until browned underneath, 5-6 minutes more. Transfer chicken to a plate (it will not be cooked through). Carefully pour off **all but 1 tablespoon fat** from skillet and save for step 3.



3. Finish chicken

Add **chopped garlic** to same skillet and return to medium-high heat. Cook, stirring, until fragrant, about 30 seconds. Add **broth concentrate** and **¾ cup water**; season with **salt** and **pepper**. Return **chicken** to skillet, skin side up. Bring to a boil. Reduce heat to medium, cover, and simmer until chicken reaches 165°F internally, 8-10 minutes.



4. Cook bacon

While **chicken** cooks, heat a second medium skillet over medium-high. Add **bacon** and cook, stirring occasionally, until browned and crisp, 2-4 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Carefully pour off **all but 1½ tablespoons bacon fat** from skillet and save for step 5.



5. Make vinaigrette

Carefully whisk **1½ tablespoons vinegar** into skillet with **bacon fat** (the vinaigrette may splatter). Season to taste with **salt** and **pepper**. Add **kale ribbons** and toss to combine.



6. Make sauce & serve

Transfer **chicken** to a plate, then whisk **cream cheese** into same skillet. Increase heat to medium-high, and bring to a simmer. Cook, stirring occasionally, until sauce reduces to ¼ cup, 1-2 minutes. Serve **chicken** with **sauce** spooned over top with **kale salad** alongside. Sprinkle **bacon** over **salad**. Enjoy!