



## One-Pan Tarragon Chicken

with Spinach & Fennel



30-40min



2 Servings

Tarragon may look like blades of vibrant green grass but this herb, commonly used in French cuisine, is known as "the king of herbs" in France. It is loved for its anise-like flavor that adds an aromatic, bittersweet pop to dishes. Chop it up as a twist on a classic Italian gremolata for a simple, yet bright condiment that will be the game-changer for all your future cooking.



## What we send

- 1½ lb pkg bone-in, skin-on chicken thighs
- 7 oz fennel
- 1 medium red onion
- ¼ oz fresh tarragon
- garlic (use 1 medium clove)
- 1 lemon
- 3 oz baby spinach

## What you need

- neutral oil
- kosher salt & ground pepper
- butter <sup>7</sup>

## Tools

- rimmed baking sheet
- microplane or grater

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

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

## Nutrition per serving

Calories 680kcal, Fat 45g, Carbs 20g, Proteins 49g



### 1. Prep chicken

Preheat broiler with a rack in the center. Pat **chicken** dry, then transfer to rimmed baking sheet. Drizzle with **1 tablespoon oil**, then season all over with **1 teaspoon salt** and **a few grinds of pepper**.



### 2. Broil chicken

Broil **chicken** on center oven rack until cooked through to an internal temperature of 165°F, 10-15 minutes (watch closely as broilers vary). Leave broiler on.



### 3. Prep ingredients

While **chicken** broils, trim stalks and core end from **fennel**; remove tough outer layer, if necessary. Cut fennel bulb into ½-inch wedges. Halve and cut **all of the onion** into ½-inch wedges through the root end. Pick **half of the tarragon leaves** from stems, discarding stems; finely chop leaves (save rest for own use).



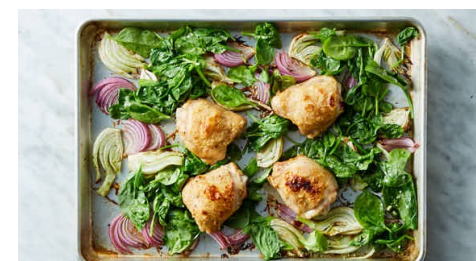
### 4. Roast vegetables

Arrange **onions, fennel**, and **1 teaspoon of the chopped tarragon** around **chicken** on baking sheet, stirring veggies in **any pan juices**. Drizzle with **oil**, then season with **a pinch each of salt and pepper**. Broil on center rack until chicken skin is crisp and veggies are tender, about 15 minutes, stirring veggies halfway (watch closely). Leave broiler on.



### 5. Make tarragon gremolata

Finely chop **½ teaspoon garlic**. Finely grate **½ teaspoon lemon zest**, then separately squeeze **1 teaspoon juice** into a small bowl; cut any remaining lemon into wedges. Finely chop garlic, lemon zest, and **1 teaspoon of the tarragon** together until a fine paste forms. Whisk **1 tablespoon oil**, **1 teaspoon water**, and **a pinch each of salt and pepper** into bowl with lemon juice.



### 6. Wilt spinach & serve

Scatter **spinach, lemon dressing**, and **1 teaspoon of the gremolata** over baking sheet, stirring to combine. Broil until spinach is wilted, 2-3 minutes. Serve **chicken and veggies** sprinkled with **remaining gremolata**. Stir **½ tablespoon butter** and **a pinch each of salt and pepper** into **chicken pan juices** on sheet; drizzle over **chicken**. Serve **lemon wedges** alongside. Enjoy!