



Apricot Chicken & Parsley Potatoes:

Perfect for Passover



30-40min



2 Servings

Preserves and dried fruit make a great addition to your dinnertime routine. Here we combine apricot jam and dried apricots with tangy vinegar, garlic, and broth to create a luscious sauce for pan-roasted chicken. It's a little sweet and a little savory but entirely delicious. We add crisp green beans and herby Yukon gold potatoes tossed in fresh parsley to the plate for a balanced bite.

What we send

- garlic
- 1 oz dried apricots ¹²
- 2 Yukon gold potatoes
- 1 oz walnuts ¹⁵
- ½ lb green beans
- 12 oz boneless, skinless chicken breasts
- 1 oz apricot preserves
- 1 pkt turkey broth concentrate
- ¼ oz fresh parsley

What you need

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

Tools

- medium saucepan
- medium skillet

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

Sulphur dioxide and sulphites (12), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 33g, Carbs 77g, Proteins 49g



1. Prep ingredients

Finely chop **3 teaspoons garlic**. Thinly slice **apricots**. Scrub **potatoes**, then cut into 1-inch pieces. Place potatoes in a medium saucepan with **1 tablespoon salt** and enough cold water to cover by ½-inch. Cover and bring to a boil; cook until tender, 4-6 minutes. Drain and return potatoes to saucepan. Cover to keep warm.



4. Cook chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** over medium-high. Add chicken and cook, flipping halfway through, until browned and cooked through, 5-7 minutes. Transfer to plate.



2. Toast walnuts

Meanwhile, heat **1 teaspoon oil** in a medium skillet over medium. Add **walnuts** and toast until browned and fragrant, 3-5 minutes (watch closely, they can burn easily). Transfer to small bowl and set aside until step 6.



5. Make sauce

Add **remaining chopped garlic** to same skillet and cook, stirring, until fragrant, about 30 seconds. Stir in **apricot preserves, broth concentrate, sliced apricots, ½ cup water, and ½ teaspoon vinegar**. Bring to a simmer, scraping up browned bits from the bottom. Simmer until sauce is reduced by half, 2-3 minutes. Return **chicken**, turning to coat in sauce, about 1 minute.



3. Cook green beans




Heat **2 teaspoons oil** in same skillet over medium-high. Add **green beans** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until crisp-tender and browned in spots, 2-3 minutes. Add **1 teaspoon of the chopped garlic** and cook, tossing, until fragrant, about 1 minute. Transfer beans to a bowl and cover to keep warm. Wipe out skillet and return to stovetop.



6. Finish & serve

Coarsely chop **parsley leaves and stems**. Toss **potatoes** with **1 tablespoon oil** and **chopped parsley**. Season to taste with **salt** and **pepper**. Serve **chicken and sauce** with **potatoes** and **green beans** alongside. Garnish **chicken** with **toasted walnuts**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**