



Chicken Piccata Salad & Fingerling Potatoes:

Gastropub at Home



30min



2 Servings

Now, this is a main-course salad we can get behind. We take an Italian restaurant favorite, chicken piccata, and serve it with peppery arugula, green beans, and fingerling potatoes instead of the usual pasta. Don't worry, though, you'll still have the lemon-caper butter sauce that makes piccata so good—it's actually a warm dressing you drizzle over the entire dish.

What we send

- ½ lb fingerling potatoes
- ½ lb green beans
- ¼ oz fresh parsley
- garlic
- 1 lemon
- 12 oz boneless, skinless chicken breasts
- 1 oz capers ¹²
- 1 pkt chicken broth concentrate
- 3 oz arugula

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium saucepan
- microplane or grater
- 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

Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 550kcal, Fat 29g, Carbs 32g, Proteins 45g



1. Cook potatoes & beans

Scrub **potatoes**; quarter lengthwise. Place in a medium saucepan with **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until potatoes are just tender, 2-3 minutes. Trim **green beans**, then snap in half and add to saucepan with potatoes. Cook until potatoes are tender and green beans are crisp-tender, 3-4 minutes. Drain well.



4. Cook chicken

Pat **chicken** dry and pound to an even ½-inch thickness, if desired. Season all over with **salt** and **pepper**. Heat **2 tablespoons oil** in a medium skillet over medium-high. Add chicken and cook until browned and cooked through, 3-4 minutes per side. Transfer to a plate.



2. Prep ingredients

Meanwhile, coarsely chop **parsley leaves and stems**. Finely chop **1 teaspoon garlic**. Finely grate **½ teaspoon lemon zest**, then squeeze **1 tablespoon lemon juice** into a small bowl, keeping them separate. Cut any remaining lemon into wedges.



5. Make dressing

Reduce heat to medium. Add **chopped garlic, 1 tablespoon capers, and 1 tablespoon oil** to same skillet. Cook, stirring, until fragrant, about 15 seconds. Stir in **lemon juice, chicken broth concentrate, and ¼ cup water**. Bring to a brisk simmer, then remove from heat. Whisk in **1 tablespoon butter**; season to taste with **salt** and **pepper**.



3. Season vegetables

In a medium bowl, combine **lemon zest, potatoes, green beans, parsley, and 2 teaspoons oil**; stir gently to combine. Season to taste with **salt** and **pepper**.



6. Finish & serve

In a medium bowl, toss **arugula** with **1 teaspoon oil**, then season with **salt** and **pepper**. Serve **arugula, green beans, and potatoes** topped with **chicken**; spoon **warm dressing** over top. Serve with **any lemon wedges** on the side for squeezing over. 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 [@](#) [f](#) [t](#) [#marthaandmarleyspoon](#)