

Oven-Baked Chicken Marbella

with Potatoes & Arugula Salad

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients

 2 Boneless, Skinless Chicken Breasts

 1 Tbsp Capers

 1 oz Prunes

 2 Tbsps Red Wine Vinegar

 1 tsp Whole Dried Oregano

 ¾ lb Potatoes

 2 cloves Garlic

 ¼ cup Grated Parmesan Cheese

 ⅓ cup Chicken Bone Broth

 1 Tbsp Weeknight Hero Spice Blend¹

 1 oz Castelvetro Olives

 2 oz Arugula

 1 Tbsp Verjus Blanc

 1 Tbsp Light Brown Sugar



Serve with Blue Apron wine that has this symbol
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¹. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

1 Prepare & start the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/4-inch-thick rounds.
- Transfer to a baking dish. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat and arrange in an even layer.
- Bake 15 minutes. Leaving the oven on, remove from oven.



2 Prepare the ingredients & marinate the chicken

- Meanwhile, peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **capers**.
- Pit and roughly chop the **olives**.
- Roughly chop the **prunes**.
- Combine in a medium bowl; add the **verjus**, **oregano**, and **2 tablespoons of olive oil**. Season with salt and pepper; stir to thoroughly combine.
- Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- Add the **seasoned chicken** to the bowl of **marinade**. Turn to coat. Set aside to marinate at least 5 minutes.



3 Bake the chicken & potatoes

- Carefully top the **partially baked potatoes** with the **marinated chicken** (including any marinade from the bowl).
- Carefully add the **broth** along the edges of baking dish. Evenly sprinkle the **sugar** over the potatoes and chicken; season with salt and pepper.
- Carefully cover the baking dish with foil.
- Bake 14 minutes. Remove from the oven and carefully discard the foil.
- Return to the oven and bake 2 to 4 minutes, or until the potatoes are tender when pierced with a fork and the chicken is cooked through.*
- Remove from the oven. Let stand at least 2 minutes before serving.



4 Make the salad & serve your dish

- Meanwhile, in a large bowl, whisk together the **vinegar** and **1 tablespoon of olive oil**; season with salt and pepper.
- Just before serving, add the **arugula** and **half the cheese** to the bowl of **vinaigrette**; toss to combine.
- Serve the **baked chicken and potatoes** with the **salad** on the side. Garnish the salad with the **remaining cheese**. Top the chicken and potatoes with any remaining juices from the baking dish, if you'd like. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

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