



HOME CHEF

Chicken with White-Wine and Lemon Pan Sauce

With Classic Tomato Bruschetta and Potato Wedges



Boss level flavor battle is ON! Who deserves the crown in this delicious cage-match? Juicy, crispy, bone-in chicken is the odds-on favorite, but tomato bruschetta is certainly no slouch. White-wine and lemon pan sauce has got a killer garlic punch, but don't discount potato wedges, fluffy on the inside, but seriously charred on the outside. My advice, let them mete out the justice while you maintain plausible deniability and reap the spoils of war.

OVERVIEW



TIME TO PREPARE



EXPERT RECIPE



MILD



DAYS BEST COOKED BY

DIETARY



DAIRY-FREE



NUT-FREE

NUTRITION

Calories: 849
Carbohydrates: 94g
Fat: 32g
Protein: 73g
Sodium: 869mg
per serving

DRINK PAIRING

Sauvignon Blanc
Blue Moon with Orange
Sangiovese

INGREDIENTS

16 oz. Russet Potatoes
1 Lemon
5 Basil Sprigs
5 Parsley Sprigs
5 oz. Grape Tomatoes
2 Garlic Cloves
1 Demi Baguette
2 Bone-in Skin-On Chicken Breast
1 Tbsp. Dried Oregano
3 oz. White Cooking Wine
2 tsp. Minor's Chicken Base, Gluten Free

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

2 Medium Pans
Mixing Bowl

DID YOU KNOW?

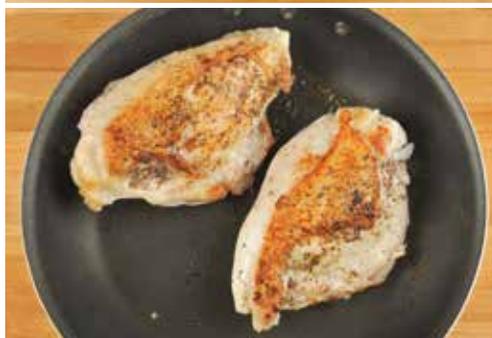
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Prepare the Ingredients

Preheat oven to 375 degrees. Thoroughly rinse and pat dry all produce. Slice **potatoes** length-wise into steak-fry sized wedges. Zest **lemon**, and quarter lengthwise. Stem and slice **basil** into thin strips (chiffonade). Stem and finely mince **parsley**. Roughly chop **tomatoes** for bruschetta. Mince **garlic cloves**, and divide in two. Cut **baguette** lengthwise in half.



Brown Chicken

Warm an oven-safe medium pan over medium-high heat. Season **chicken** with half the **oregano** (saving the rest for the sauce) and a pinch of **salt** and **pepper**. Add 1 tsp. **olive oil** to pan and cook chicken skin-side down for 2-3 minutes, or until golden brown. Turn and cook on other side for another 2-3 minutes. Remove chicken from pan and place on a plate.



Start Potatoes

Place pan over medium-high heat. Add 2 tsp. **olive oil** and **potatoes** to pan. Cook for 8-10 minutes, turning occasionally until potatoes are browned. Add half the **garlic** and cook for 30 seconds. Stir in **white wine**, **chicken base**, and ½ cup **water**.



Add the Chicken

Return **chicken**, and any **accumulated juices**, skin side up to pan. Add 2 **lemon wedges**, and their juice, remaining **oregano** and return pan to oven. Bake for 15-17 minutes, or until chicken has reached a minimum internal temperature of 165 degrees.



Toast Bread and Make Bruschetta

Warm a medium pan over medium heat. Add 1 tsp. olive oil and sliced **baguette** cut side down and grill for 3-4 minutes, or until golden brown. Place coarsely chopped **tomatoes**, remaining minced **garlic** and **basil** in a mixing bowl and season with a pinch of **salt** and **pepper**. Spoon the **tomato basil mixture** and any **juices** over the toasted baguette.



Plate the Dish

Place **chicken** on a deep plate (this is a saucy dish!) and arrange **potatoes** around the chicken and pour **pan sauce** over both. Garnish with **parsley**, **lemon zest**, and **lemon quarter**. Serve **bruschetta** on the side.