



NUTRITION per serving 51g carbohydrates 9g fat 46g protein 613mg sodium | low-calorie, gluten-free, dairy-free, soy-free, shellfish-free, nut-free

 Calories
464

 Prep & Cook Time
35-45 min.

 Cook Within
5 days

 Difficulty
Intermediate

 Spice Level
Not Spicy

IN YOUR BOX

- 14 oz. Red Potatoes
- ¾ oz. Green Spanish Olives
- 1 ½ oz. Dried Plums
- 4 Parsley Sprigs
- 2 Garlic Cloves
- 2 Boneless Skinless Chicken Breasts
- 1 fl. oz. White Balsamic Vinegar
- 2 tsp. Chicken Base
- ½ oz. Honey

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Large Non-Stick Pan

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HOME CHEF

STAFF PICK

Classic Chicken Marbella
with red potatoes and white balsamic pan sauce

BEFORE YOU COOK

- ☐ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ☐ Thoroughly rinse produce and pat dry

WHILE YOU COOK

- ☐ **Heads Up!** Parsley is used twice. Half is added to **chicken** and remaining garnishes dish.

FROM THE CHEF

Large pans need more time to preheat. Allow 2-3 minutes for pan to come to temperature for best results. A tight fitting lid is key to keeping moisture in pan.

Did you know...

Braising is a cooking method in which food is first seared, then finishes cooking in liquid. This method is used in this dish, keeping chicken moist and allowing the flavors to marry before serving.



1

Prepare the Ingredients

Cut **potatoes** into wedges, six per potato. Cut **olives** into ¼” rounds. Cut **dried plums** into ¼” strips. Stem and mince **parsley**. Mince **garlic**. Rinse **chicken breasts**, pat dry, and season on both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Sear the Chicken

Heat a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **chicken** to hot pan and cook until chicken is seared on both sides, 2-3 minutes per side. Transfer chicken to plate. *Chicken will finish cooking in a later step.* Reserve pan; no need to wipe clean.



3

Start The Potatoes

Return pan used to sear chicken to medium-high heat. Add **potatoes** to hot pan and cook, undisturbed, until well-browned on one side, 6-8 minutes. Flip potatoes and add **garlic**. Cook, undisturbed, until garlic is fragrant, 30-60 seconds.



4

Finish the Potatoes

Add **vinegar**, **chicken base**, **honey**, and ¾ cup **water** to pan. Bring to a boil and reduce to a simmer. Cover and cook until potatoes start to soften, 6-8 minutes.



5

Finish the Chicken

Uncover pan and add **dried plums**, **olives**, **chicken** and **any accumulated juices**, and **half the parsley** (reserve remaining for garnish). Cover and cook, undisturbed, until chicken reaches a minimum internal temperature of 165 degrees and liquid in pan is almost evaporated, 6-8 minutes.



6

Plate the Dish

Spoon **vegetables** and any **liquid** remaining in pan onto a plate. Place **chicken** on top of vegetables and sprinkle with reserved **parsley**.