

CHICKEN & PEACH CHIMICHURRI

with fresh herbs & homemade summer squash fritters

Chef Robin Pridgen

35 min active, 50 min total; allergens: egg, wheat

IN THE BAG:

Measurements are for meal kits serving 2; double to serve 4

- 2 chicken breasts
- 1 peach
- 1 ¼ c summer squash
- 1 green onion
- 1 egg
- Chimichurri Herbs: 2
T cilantro, 2 T parsley
- Fritter Starter: ¾ c
*cornmeal, ½ c flour, 2 t sugar,
1 t baking powder, 1 t table salt*
- Chimichurri Starter:
*1 ½ T red wine vinegar, ½ t
garlic*
- 1 jalapeño*

NEED AT HOME: olive oil, salt & pepper

Instructions in parentheses are for meal kits serving 4

1. PREP VEGGIES & COOK SQUASH

- Dice squash into small ¼" pieces
- Thinly slice green onion
- In a large nonstick sauté pan, heat 1 Tbsp oil (2 Tbsp for meals serving 4) over med-high
- Add squash and salt, sauté 4-5 min until softened, then remove, set aside to cool slightly and wipe out pan

2. MAKE CHIMICHURRI

- Remove pit and dice peach into ¼" pieces

- Remove seeds and mince HALF of jalapeño (*whole jalapeño*)—save remainder for another use or use all for more heat
- Chop herbs together
- In a med bowl, combine herbs, Chimichurri Starter, jalapeño to taste, 3 Tbsp olive oil ($\frac{1}{3}$ cup)
- Stir in peach and season to taste

3. COOK CHICKEN

- In the same pan used for squash, heat 1 Tbsp oil (2 Tbsp) over med-high
- Pat chicken dry and season with salt & pepper
- Add chicken to pan, cook 6–9 min per side, or until done, then remove, wipe out pan and keep warm

4. MAKE BATTER & COOK FRITTERS

- Line a plate with a paper towel
- In a large mixing bowl, mix egg(s), 2 Tbsp olive oil ($\frac{1}{4}$ cup) and $\frac{1}{3}$ cup water ($\frac{2}{3}$ cup)
- Add Fritter Starter and stir to combine
- Stir in cooked squash and green onion
- In the same pan used for chicken, heat 2 Tbsp oil ($\frac{1}{4}$ cup) over med
- Scoop $\frac{1}{4}$ cup batter into heated oil to form fritters, then cook 3–4 min per side, working in batches and adding more oil as needed, transfer to lined plate
- Slice chicken

5. GARNISH & GATHER

- Divide squash fritters and chicken between plates, then drizzle with peach chimichurri