

# DINNERLY



## Maple-Harissa Chicken with Sour Cream Mashed Potatoes

 30min  2 Servings

Sweet maple syrup and spicy harissa is the dynamic duo we didn't know we needed. We combine the sauce with roasted red peppers to smother all over juicy chicken breasts. Let creamy mashed potatoes soak up the rest —we won't tell if you end up licking your plate clean. We've got you covered!

### WHAT WE SEND

- 1 russet potato
- 2 oz roasted red peppers
- ¼ oz fresh parsley
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz harissa spice blend
- 1 oz maple syrup
- 1 oz sour cream <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- apple cider vinegar (or vinegar of your choice)
- butter <sup>7</sup>

### TOOLS

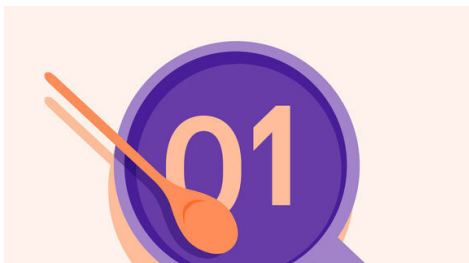
- medium saucepan
- medium skillet
- potato masher or fork

### ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 570kcal, Fat 23g, Carbs 54g, Protein 38g



#### 1. Boil potatoes

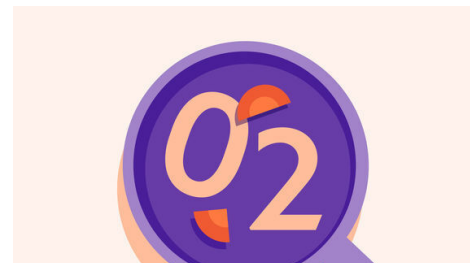
Scrub **potato** (peel if desired), then cut into 1-inch pieces. Add to a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, 8–12 minutes. Reserve **¼ cup cooking water**, then drain and return potatoes to saucepan off heat. Cover to keep warm until step 4.



#### 4. Mash potatoes

Season **maple-harissa sauce** to taste with **salt and pepper**. Add **chicken**, turning to coat.

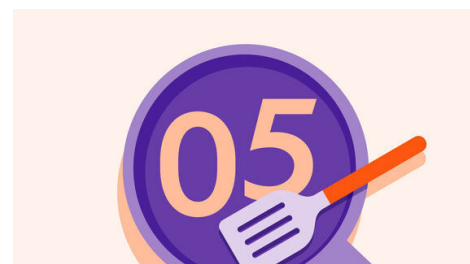
Use a potato masher or fork to mash **potatoes** in saucepan. Stir in **sour cream**, **1 tablespoon butter**, and **reserved cooking water**. Season to taste with **salt and pepper**.



#### 2. CHICKEN VARIATION

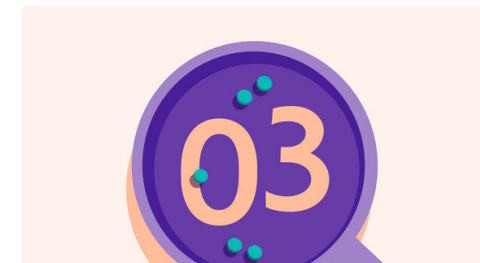
Finely chop **1 teaspoon garlic**. Finely chop **roasted red peppers**. Finely chop **parsley**.

Pat **chicken** dry and season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Cook chicken until browned and cooked through, 3–4 minutes per side. Transfer to a plate.



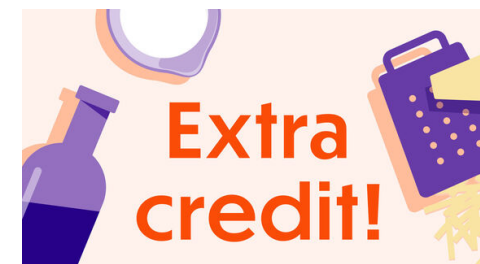
#### 5. Serve

Serve **chicken** with **mashed potatoes** alongside. Spoon **maple-harissa sauce** over top and sprinkle with **parsley**, as desired. Enjoy!



#### 3. Make maple-harissa sauce

Return skillet to medium heat. Add **roasted peppers**, **chopped garlic**, and **2 teaspoons each of harissa and oil**; cook, stirring, until fragrant, 30 seconds. Add **¼ cup water**; bring to a simmer, scraping up any browned bits from the bottom. Stir in **maple syrup** and **½ teaspoon vinegar**; cook until thickened, about 2 minutes. Add **1 tablespoon butter**. Off heat, stir until melted.



#### 6. Check us out!

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