DINNERLY

Herb Grilled Chicken

with Roasted Broccoli & Peppers

30-40min 2 Servings

This chimichurri sauce best describes our feelings about dinner—all of the time. Zesty chimichurri is full of big, bold flavor that makes everything it touches more exciting and flavorful. In this case, we use it to top tender grilled chicken AND serve even more of it alongside so that the broccoli and caramelized onions can also benefit from a little chimichurri lift. We've got you covered!

WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- 2 oz chimichurri sauce
- ½ lb broccoli
- 1 red onion
- 2 oz roasted red peppers

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- grill or grill pan

COOKING TIP

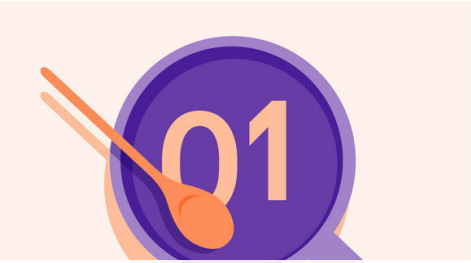
No grill? No problem! Heat 1 tablespoon oil in a medium skillet over medium-high. Add chicken and cook until browned and cooked through, 3–5 minutes per side.

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

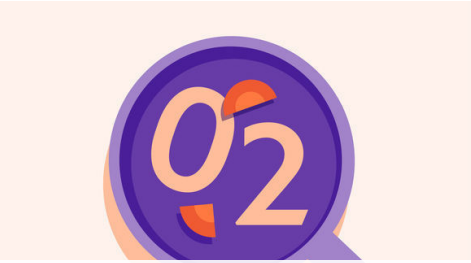
Calories 420kcal, Fat 27g, Carbs 19g, Protein 30g



1. Marinate chicken

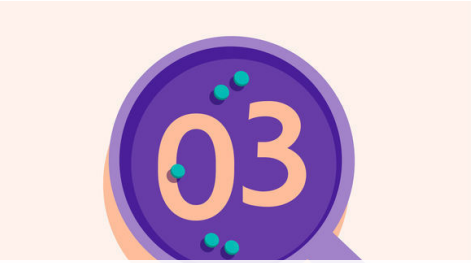
Preheat oven to 450°F with a rack in the upper third.

In a large bowl, toss **chicken** with **1 tablespoon chimichurri** (or less depending on heat preference). Set aside to marinate for at least 15 minutes.



2. Prep veggies

Cut **broccoli** into 1-inch florets, if necessary. Slice **onion** into ½-inch rounds. On a rimmed baking sheet, toss broccoli, onions, and **roasted red peppers** with **2 tablespoons oil** and season with **salt** and **pepper**. Spread into an even layer.



3. BROCCOLI VARIATION

Roast on upper oven rack until **broccoli** and **onions** are tender and golden-brown, 15–20 minutes.

4. Grill chicken & serve

Season **chicken** all over with **salt** and **pepper**. Heat a grill or grill pan over high. Lightly brush grates with **oil**, then add chicken. Cook over medium heat until lightly charred and cooked through, 2–3 minutes per side.

Serve **grilled chicken** over **roasted veggies**. Drizzle with **some of the chimichurri** and serve remaining alongside. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com **#dinnerly**