

DINNERLY



Lemon-Pepper CHICKEN

with Roasted Broccoli & Garlic Butter

 20-30min  2 Servings

Knock, knock. Who's there? Justin. Justin who? Justin time for a dinner. A zesty, lemony pan-roasted chicken dinner to be exact. We've got you covered!

WHAT WE SEND

- garlic
- 1 lemon
- 1 lb broccoli
- ½ lb pkg boneless, skinless chicken breasts
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

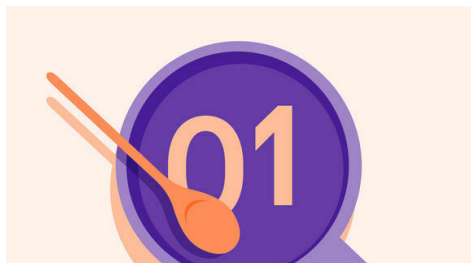
- microplane or grater
- rimmed baking sheet
- medium skillet

ALLERGENS

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

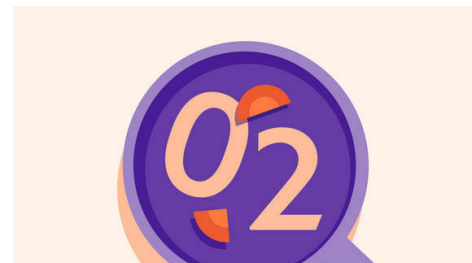
NUTRITION PER SERVING

Calories 380kcal, Fat 25g, Carbs 14g, Proteins 30g



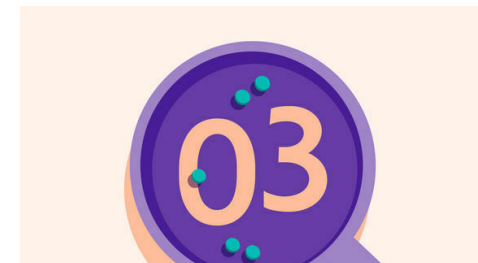
1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Finely chop **¼ teaspoon garlic**. In a small bowl, combine **chopped garlic** and **1 tablespoon butter**; set aside until step 4. Finely grate **1½ teaspoons lemon zest** into a separate small bowl, then stir in **½ teaspoon salt** and **several grinds of pepper**; set aside for step 3. Reserve whole lemon for step 5.



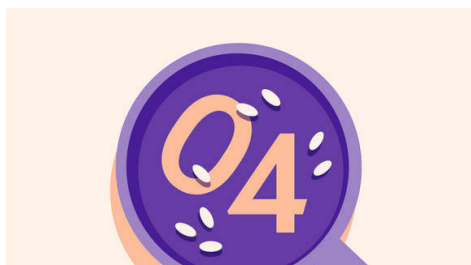
2. Prep & roast broccoli

Trim ends from **broccoli**, then cut crowns into 1-inch florets, if necessary. On a rimmed baking sheet, toss broccoli with **1½ tablespoons oil**, and season with **salt** and **pepper**. Roast on center oven rack until tender and browned in spots, 10–15 minutes.



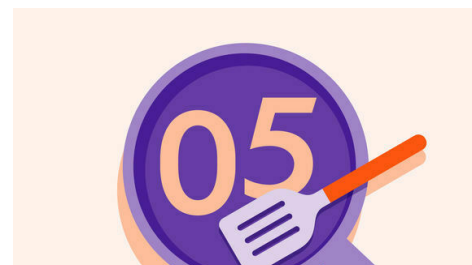
3. Cook chicken

Meanwhile, pat chicken dry, then pound to ½-inch thickness, if necessary; rub **reserved lemon zest mixture** all over. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken** and cook until browned and cooked through, 2–3 minutes per side. Transfer chicken to a plate and cover to keep warm; reserve skillet.



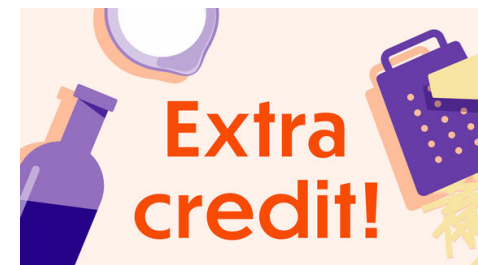
4. Make garlic butter

Mash **chopped garlic** and **softened butter** together with a fork to combine. Toss **broccoli** on baking sheet with half of the garlic butter. Melt remaining garlic butter in same skillet over medium-high.



5. Make sauce & serve

Stir **turkey broth concentrate** into skillet, scraping up any browned bits from the bottom. Squeeze in **2 teaspoons lemon juice**, then whisk in **⅔ cup water**; bring to a boil. Cook until reduced, 2–3 minutes. Season sauce to taste. Serve **chicken** with **pan sauce** spooned over top. Serve **roasted broccoli** and **any remaining pan sauce** alongside for dipping. Enjoy!



6. Fries with that?

Make oven-roasted potato wedges or even simple baked potatoes as a side to help soak up the delicious garlic butter!