

# MARLEY SPOON



## Meatless Chicken-Fried Chik'n

with Warm Potato Salad & Charred Broccoli



20-30min



2 Servings

An American classic, German immigrants created chicken-fried steak to replicate schnitzel. It's a simple process—thinly pounded meat, floured, breaded, and fried— and now it's plant-based! We broil pre-breaded plant-based chik'n cutlets along with fresh broccoli until they are browned and toasty. A warm potato salad accompanies the cutlets and we flavor a creamy gravy with steak seasoning before pouring it over everything.



## What we send

- 2 Yukon gold potatoes
- ½ lb broccoli
- garlic
- ¼ oz fresh parsley
- 7 oz pkg plant-based chik'n cutlet<sup>2</sup>
- ¼ oz steak seasoning
- 2 (1 oz) cream cheese<sup>1</sup>
- 1 pkt Dijon mustard

## What you need

- kosher salt & ground pepper
- butter<sup>1</sup>
- neutral oil
- all-purpose flour<sup>2</sup>

## Tools

- medium saucepan
- rimmed baking sheet
- small saucepan

## Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 760kcal, Fat 44g, Carbs 72g, Protein 26g



### 1. Cook potatoes

Scrub **potatoes**, then cut into ¾-inch pieces. Place potatoes in a medium saucepan. Add enough **salted water** to cover by 1-inch. Cover and bring to a boil. Uncover and cook until potatoes are easily pierced with a fork, about 12 minutes. Drain and return potatoes to saucepan. Add **1 tablespoon butter** and cover to keep warm until step 6.



### 4. Make gravy

Melt **2 tablespoons butter** in a small saucepan over medium heat; add **steak seasoning, 1 tablespoon flour, and ½ teaspoon garlic**. Cook, stirring until fragrant, 1 minute. Add **all of the cream cheese** and **1 cup water**. Bring to a boil, whisking constantly. Lower heat; simmer until thickened, 2-3 minutes. Season to taste with **salt** and **pepper**.



### 2. Prep ingredients

Preheat broiler with a rack in the upper third.

Cut **broccoli** into 1-inch florets, if necessary. Finely chop **1½ teaspoons garlic**. Pick **parsley leaves** from stems and coarsely chop; discard stems.



### 5. Finish potatoes

To the **potatoes**, add **mustard, parsley, and remaining garlic**. Stir with a fork, lightly mashing, until evenly distributed. Season to taste with **salt** and **pepper**.



### 3. Broil broccoli & cutlets

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil, ½ teaspoon garlic, salt, and pepper**. Spread in an even layer. Nestle **cutlets** between broccoli and drizzle with oil.

Broil on upper third rack until broccoli is softened and browned in spots and cutlets are browned and warmed through, 7-10 minutes.



### 6. Finish & serve

Serve **cutlets** with **broccoli** and **potatoes** alongside. Spoon **gravy** over **cutlets** and finish with **a few cracks of pepper**. Enjoy!