

DINNERLY



Cheesy Broccoli "Baked Potato" with Crispy Salad



20-30min



2 Servings

Baked potatoes are perfect. They are filling, comforting, and the best vessel to load up with your favorite fixins'. We went ahead and sped up the whole cooking process by making "baked potato" slices, still full of potato goodness, but quicker to land on your plate. And we loaded it with a cheesy broccoli filling because baked potato + cheese + broccoli = winning. We've got you covered!

WHAT WE SEND

- russet potatoes
- romaine heart
- garlic
- scallions
- broccoli crowns
- 7
- 7

WHAT YOU NEED

- $\frac{3}{4}$ cup milk ⁷
- all-purpose flour ¹
- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- box grater
- rimmed baking sheet
- small saucepan

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 880kcal, Fat 45g, Carbs 102g, Protein 23g



1. Roast potatoes

Preheat oven to 450°F with racks in the top and bottom positions. Cut a thin slice off one side of each **potato** to create a flat side to stabilize. Cut lengthwise into $\frac{1}{2}$ -inch slabs. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, $\frac{1}{2}$ **teaspoon salt**, and **a few grinds pepper**. Roast in a single layer on bottom rack until browned, about 15 minutes.



2. Prep ingredients

While **potatoes** roast, cut **broccoli** into $\frac{1}{2}$ -inch florets. In a medium bowl, toss broccoli with **2 teaspoons oil**, $\frac{1}{4}$ **teaspoon salt**, and **a few grinds pepper**. Trim ends from **scallions**, then thinly slice. Peel and finely chop **1 large garlic clove**. Coarsely chop **cheddar**.



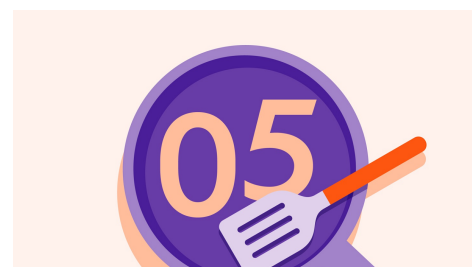
3. Roast broccoli

On same rimmed baking sheet, flip **potatoes** and scatter **broccoli** all around. Roast on bottom oven rack until vegetables are tender and browned in spots, about 15 minutes.



4. Make cheese sauce

Heat **1 tablespoon oil** in a small saucepan over medium. Add **garlic** and **1 tablespoon flour**, and cook, about 30 seconds. Whisk in $\frac{3}{4}$ **cup milk**, $\frac{1}{4}$ **teaspoon salt**, and **cream cheese**. Simmer until slightly thickened to $\frac{3}{4}$ cup, about 2 minutes. Off heat, stir in **cheddar**. Season to taste with **salt** and **pepper**.



5. Assemble & serve

Slice **romaine** crosswise, discarding end. In a large bowl, whisk **1 tablespoon vinegar** and **2 tablespoons oil**. Add **lettuce** and toss; season to taste with **salt** and **pepper**. Top **potatoes** with **broccoli** and cover with **cheese sauce**. Switch oven to broil. Broil on top rack until cheese is browned in spots, 1–2 minutes. Top with **scallions** and serve with **salad**. E...



6. Make it meaty!

If you have any spare bacon left lying around from the weekend, go ahead and cook it up, crumbling bacon bits all over the top of these spuds.