

DINNERLY



Speedy Recipe! BBQ Chicken with Sour Cream & Onion Mash



ca. 20min



2 Servings

When we're talking comfort food, we're not playing around. Tender chicken breast slathered in barbecue sauce? Of course. Creamy sour cream mashed potatoes topped with fresh chives? No duh. All you need to bring is your appetite. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 10 oz pkg boneless, skinless chicken breast
- 2 oz barbecue sauce
- 2 (1 oz) sour cream ⁷
- ¼ oz fresh chives

WHAT YOU NEED

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

TOOLS

- medium saucepan
- medium skillet
- potato masher or fork

COOKING TIP

You can add milk instead of the reserved cooking water to the mashed potatoes in step 4.

ALLERGENS

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

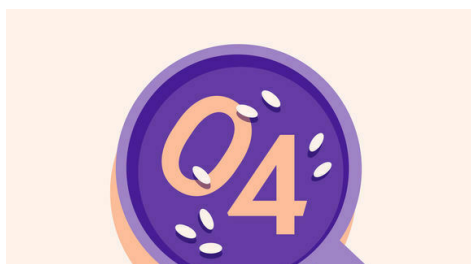
NUTRITION PER SERVING

Calories 660kcal, Fat 32g, Carbs 55g, Protein 40g



1. Boil potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10–12 minutes. Reserve ¼ **cup cooking water**, then drain. Return potatoes to saucepan off heat with 2 **tablespoons butter**. Cover to keep warm.



4. Finish & serve

Mash **potatoes** with a potato masher or fork. Add **all of the sour cream** and **reserved cooking water** (see cooking tip!); stir until smooth. Season to taste with **salt** and **pepper**. Thinly slice **chives**. Slice **chicken**, if desired.

Serve **BBQ chicken** with **mashed potatoes** alongside and **pan sauce** spooned over top. Sprinkle with **chives**. Enjoy!



2. Cook chicken

While **potatoes** cook, pat **chicken** dry; season with **salt** and **pepper**.

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. Transfer to a plate.



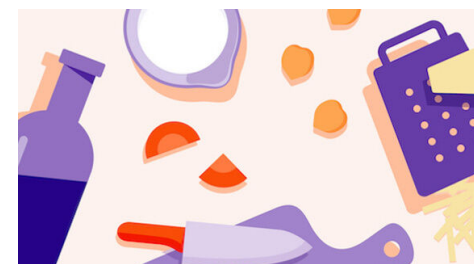
5. ...

What were you expecting, more steps?



3. Make pan sauce

To same skillet, add 1 **tablespoon butter** and ¼ **cup water**. Bring to a simmer, scraping up any browned bits from bottom of skillet. Stir in **barbecue sauce**. Add **chicken** and turn to coat.



6. ...

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