

DINNERLY



Tuscan Chicken with Parmesan Potatoes & Broccoli



30-40min



2 Servings

As President of the Crispy Potatoes Club, we declare these Parmesan potatoes a dinnertime treasure. They're served with juicy chicken and charred broccoli for a roundtrip to flavortown. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ½ lb broccoli
- 10 oz pkg boneless, skinless chicken breasts
- ¾ oz piece Parmesan ⁷
- ¼ oz pizza spice blend
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- butter ⁷
- garlic

TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 660kcal, Fat 33g, Carbs 50g, Protein 45g



1. Start potatoes

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

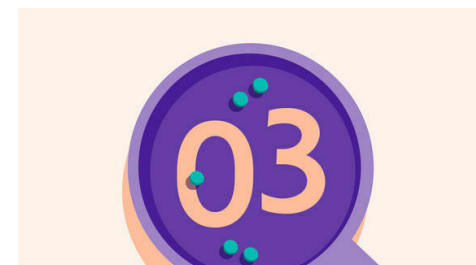
Scrub **potatoes**, quarter, then cut into ½-inch wedges. On a rimmed baking sheet, toss with **1 tablespoon oil** and **a generous pinch each of salt and pepper**. Push to one side of the baking sheet; roast on lower oven rack until just tender, about 15 minutes.



2. Prep ingredients

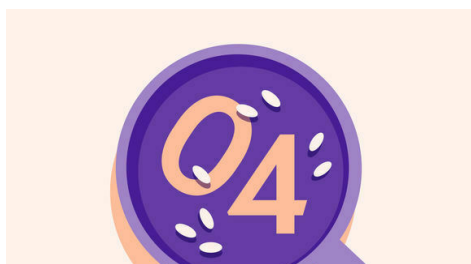
While **potatoes** roast, finely chop **2 teaspoons garlic**. Trim ends from **broccoli**; cut crowns into 1-inch florets. Pat **chicken** dry, then pound to an even ½-inch thickness, if desired; season with **salt and pepper**. Finely grate **Parmesan**.

In a small bowl, stir to combine **2 teaspoons pizza spice**, **half of the chopped garlic**, and **2 teaspoons oil**; set aside for step 4.



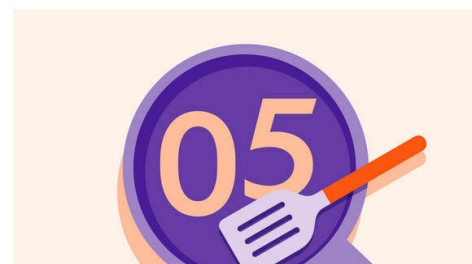
3. Roast veggies

Flip **potatoes** and sprinkle all over with **Parmesan**. Transfer **broccoli** to open side of baking sheet, then drizzle with **1 tablespoon oil**; season with **a generous pinch each of salt and pepper**. Roast on lower oven rack until broccoli is tender and potatoes are crisp, 10–12 minutes.



4. Cook chicken

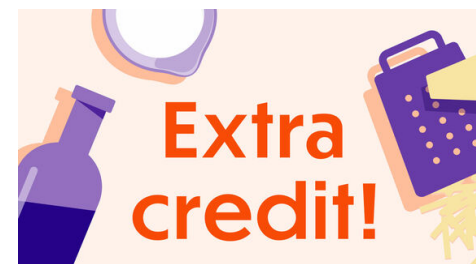
While **veggies** roast, rub **garlic-spice mixture** all over **chicken**. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add chicken and cook until golden-brown and cooked through, 3–4 minutes per side. Transfer to plates and cover to keep warm.



5. Make pan sauce & serve

Drain **all but 1 teaspoon oil** from skillet. Add **remaining chopped garlic**; cook over medium-high heat until sizzling, 30 seconds. Add **turkey broth concentrate** and **¼ cup water**; simmer until slightly reduced, about 3 minutes. Stir in **1 tablespoon butter**.

Serve **Tuscan chicken** with **Parmesan potatoes** and **broccoli** alongside. Spoon **pan sauce** over top. Enjoy!



6. Pro tip!

If your potatoes are sticking to the baking sheet after roasting with the cheese in step 3, they're not done cooking! They'll easily release from the baking sheet when well browned and crisp.