

DINNERLY



Honey-Garlic Sheet Pan Chicken & Veggies:

Easy Clean Up!



45min



2 Servings

When your stomach's growling at the end of a long day, what you really need is a recipe that basically cooks itself—all on one sheet pan! Honey-garlic glazed chicken and roasted potatoes and carrots taste even better knowing you've got an easy kitchen to clean. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ¼ oz granulated garlic
- 1 carrot
- 1 pkt Dijon mustard ¹⁷
- 2 (½ oz) honey
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz fresh parsley

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

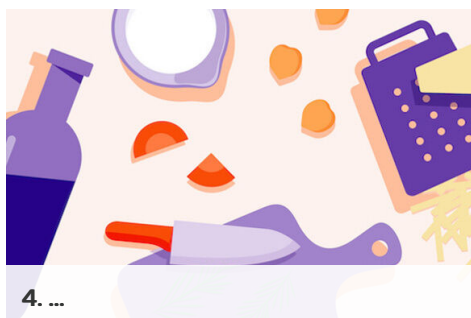
Calories 610kcal, Fat 23g, Carbs 61g, Protein 40g



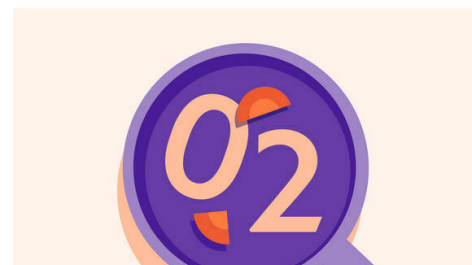
1. Prep potatoes

Preheat oven to 400°F with a rack in the center. Scrub **potatoes**, then cut into 1-inch pieces. Toss on a rimmed baking sheet with **1 tablespoon oil** and **¼ teaspoon granulated garlic**; season with **salt** and **pepper**. Push to one half of baking sheet and spread into a single layer.

Bake on center oven rack until potatoes are starting to soften, 10–15 minutes.



What were you expecting, more steps?



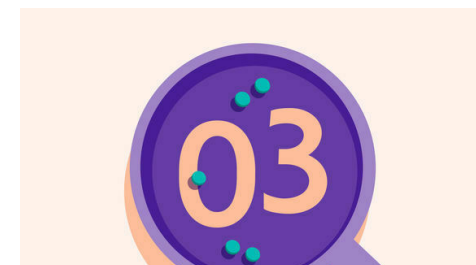
2. Prep ingredients

Meanwhile, halve **carrot** lengthwise; cut into 2-inch pieces. In a small bowl, combine **mustard**, **honey**, **½ teaspoon granulated garlic**, and **1 tablespoon oil**. Pat **chicken** dry and season all over with **salt** and **pepper**.

On open side of baking sheet with **potatoes**, toss carrots with **1 tablespoon oil** and **¼ teaspoon granulated garlic**; season with **salt** and **pepper**.



You're not gonna find them here!



3. Bake & serve

Nestle **chicken** between **carrots** and **potatoes**. Spread **half of the sauce** over chicken. Bake on center oven rack until veggies are softened and browned and chicken is cooked through, 20–25 minutes. Finely chop **parsley** **leave** and **stems**.

Serve **honey-garlic chicken** with **potatoes** and **carrots** alongside. Top chicken with **remaining sauce** and sprinkle with **parsley**. Enjoy!



Kick back, relax, and enjoy your Dinnerly!