

DINNERLY



Low-Carb Teriyaki Chicken with Roasted Veg:

Easy Clean Up!



30-40min



2 Servings

So you're going to order take out because you don't feel like doing a mountain of dishes—been there, done that. But what if you could make your own teriyaki chicken and veggies for double the flavor and satisfaction on just one baking sheet? We think that's a worthy trade off. We've got you covered!

WHAT WE SEND

- ½ lb carrots
- ½ lb broccoli
- ½ lb pkg boneless, skinless, chicken breast strips
- 2 (2 oz) teriyaki sauce ^{1,6}
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 450kcal, Fat 27g, Carbs 25g, Protein 35g



1. Prep veggies

Preheat oven to 425°F with racks in the center and upper third.

Cut **carrots** crosswise on an angle into ¼-inch thick ovals.

Cut **broccoli** into 1-inch florets, if necessary



2. Cook veggies

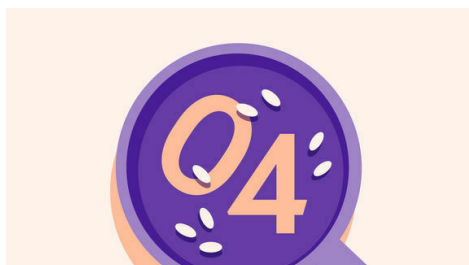
Transfer **carrots** and **broccoli** to a rimmed baking sheet and toss with **2 tablespoons oil**. Season with **a pinch each of salt and pepper**.

Cook on center oven rack until tender and starting to brown, 20–25 minutes.



3. Prep chicken

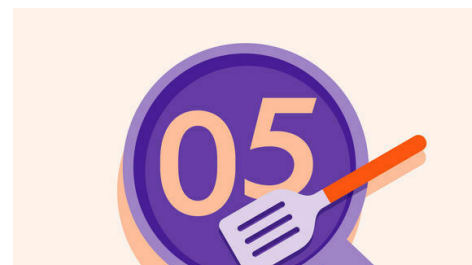
While **veggies** roast, pat **chicken** dry and season all over with **salt and pepper**. Toss with **1 tablespoon oil**.



4. Cook chicken

Switch oven to broil. Flip **veggies** and move to one side of baking sheet. On open side, place chicken in a single layer.

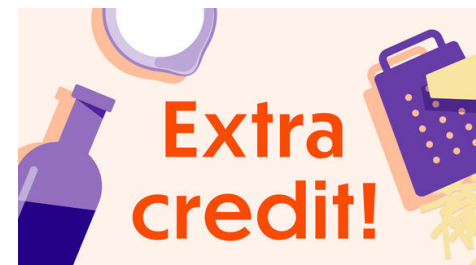
Broil on upper oven rack until veggies are charred in spots and chicken is cooked through, about 5 minutes.



5. Finish & serve

Remove **veggies** and **chicken** from oven; toss directly on baking sheet with **all of the teriyaki sauce** and **2 tablespoons water**.

Serve **teriyaki chicken, broccoli, and carrots** with **sesame seeds** sprinkled over top. Enjoy!



6. Did you know?

All of Dinnerly's sites in the US will be running on renewable energy in 2022.