

DINNERLY



Honey-Garlic Chicken Cutlets

with Mashed Potatoes & Peas



20-30min



2 Servings

WHAT WE SEND

- 2 (½ lb) russet potatoes
- 10 oz pkg boneless, skinless chicken breast
- 2 (½ oz) honey
- 5 oz peas
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

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

TOOLS

- medium saucepan
- medium skillet
- microwave
- potato masher or fork

ALLERGENS

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

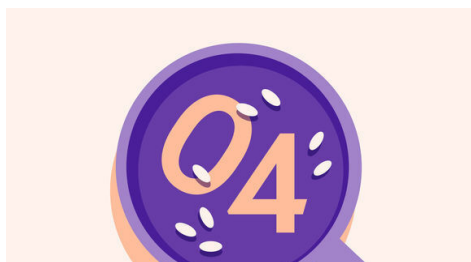
NUTRITION PER SERVING

Calories 0kcal



1. Boil potatoes

Scrub **potatoes** (peel, if desired), 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 and cook until easily pierced with a fork, 8–12 minutes. Reserve **⅓ cup cooking water**, then drain and return potatoes to saucepan. Cover to keep warm off heat until step 5.



4. Microwave peas

In a medium microwave-safe bowl, add **peas** and **1 tablespoon butter**; season with **salt** and **pepper**. Microwave on high until butter is melted and peas are warmed through and glossy, 2–3 minutes. Gently toss to combine and season to taste with **salt** and **pepper**.

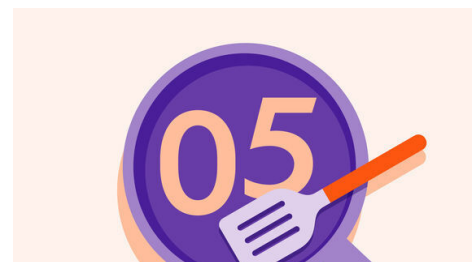


2. Cook chicken

Finely chop **2 teaspoons garlic**.

Pat **chicken** dry; pound to an even ½-inch thickness, if desired. Season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Working in batches if necessary, cook chicken until browned and cooked through, 3–5 minutes per side. Transfer to a plate.



5. Mash potatoes & serve

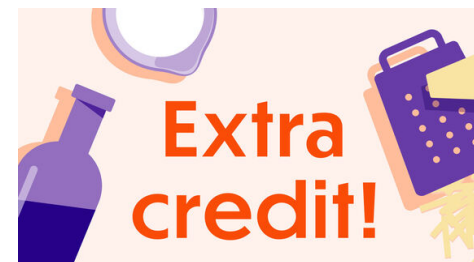
Use a potato masher or fork to mash **potatoes** in saucepan. Stir in **all of the sour cream** and **reserved cooking water**. Season to taste with **salt** and **pepper**.

Serve **chicken cutlets** over **mashed potatoes** with **peas** alongside. Spoon **honey-garlic sauce** over top. Enjoy!



3. Make pan sauce

Return skillet to medium heat. Add **chopped garlic** and **2 teaspoons oil**; cook, stirring, until fragrant, 30 seconds. Add **¼ cup water**; bring to a simmer, scraping up any browned bits. Stir in **all the honey** and **½ teaspoon vinegar**; cook until sauce is thickened, 2 minutes. Off heat, melt in **1 tablespoon butter**. Season to taste. Return **chicken** to skillet; turn to coat in sauce.



6.