

DINNERLY



REBOOT Chicken-Broccoli Pan Roast with Creamy Mustard Sauce



30-40min



2 Servings

People often reach for boneless chicken because it cooks a bit quicker. But no bone also means less flavor! So, we've figured out a way to get succulent bone-in chicken into our weeknight rotation by using drumsticks and one of our favorite kitchen hacks. A couple of deep gashes to-the-bone facilitates a quicker cook time, and lets you rub the mustard into the meat, ensuring max flavor! We've got you covered!

WHAT WE SEND

- 1 lb russet potato
- ½ lb broccoli
- 12 oz boneless, skinless chicken thighs
- 1 pkt Dijon mustard ¹⁷
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- rimmed baking sheet

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

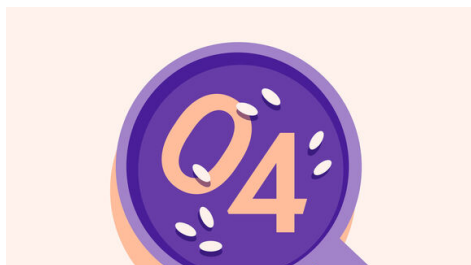
Calories 563kcal, Fat 22g, Carbs 56g, Protein 35g



1. Roast Potatoes

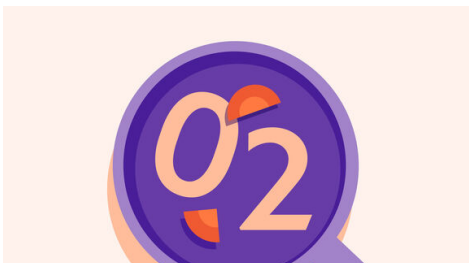
Preheat oven to 450°F with a rack in the upper third.

Scrub **potato**, then thinly slice into ¼-thick rounds. In a medium bowl, toss potatoes with **1 tablespoon oil** and **¼ teaspoon each salt and pepper**. Transfer potatoes to rimmed baking sheet. Roast potatoes on top rack for about 15 minutes, until just beginning to brown.



4. Make sauce

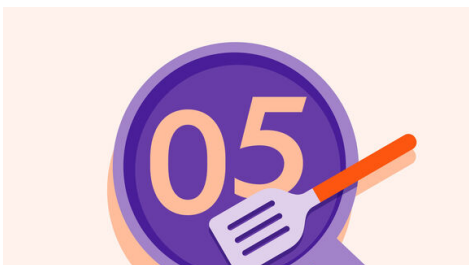
In a medium bowl, whisk **remaining mustard** with **sour cream**, **2 tablespoons water**, and **¼ teaspoon each salt and pepper**. Divide **chicken**, **broccoli**, and **potatoes** between plates. Pass **creamy mustard sauce** at the table. Enjoy!



2. Prep ingredients

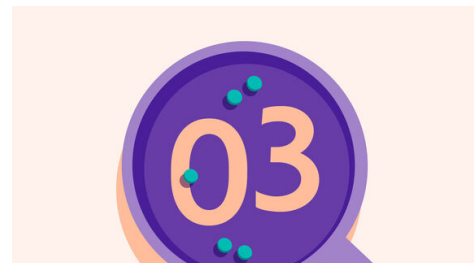
Meanwhile, cut **broccoli** into 1-inch florets. In a medium bowl, toss broccoli with **2 teaspoons oil** and **¼ teaspoon each salt and pepper**.

Lightly rub **chicken thighs** with **oil** and season with **½ teaspoon each salt and pepper**. Rub **1 teaspoon mustard** all over thighs.



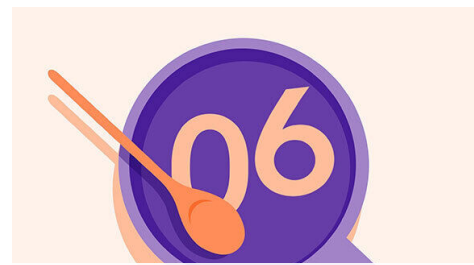
5. "..."

What were you expecting, more steps?



3. Add chicken & broccoli

Carefully add **chicken** and **broccoli** to baking sheet with **potatoes**. Roast until chicken is cooked through and broccoli and potatoes are tender and beginning to brown, about 15 minutes. Switch oven to broiler. Broil until browned, about 3 minutes (watch closely as broilers vary.)



6. "..."

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