



Garlic-Rosemary Chicken & Potatoes

with Roasted Broccoli



30-40min



2 Servings

Simple doesn't have to mean boring, especially when it comes to a weeknight meal. Take this dish for example. Its simplicity is key, made of chicken, potatoes, and broccoli, but the flavor is elevated thanks to the fresh rosemary and garlic for a comfortable bite you won't be able to resist.

What we send

- 2 russet potatoes
- garlic
- ¼ oz fresh rosemary
- 1 yellow onion
- ½ lb broccoli
- 1 lemon
- 12 oz pkg boneless, skinless chicken breasts
- ½ oz honey
- 1 pkt Dijon mustard ¹⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 700kcal, Fat 30g, Carbs 65g, Protein 48g



1. Roast potatoes

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

Scrub **potatoes**, then cut lengthwise into 1-inch thick wedges. Toss on a rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until lightly browned underneath, about 15 minutes.



4. Roast broccoli

Flip **potatoes** and push to one side of the baking sheet. On other side of baking sheet, carefully toss broccoli with **1 tablespoon oil** and season with **salt** and **pepper**.

Roast on center oven rack until **broccoli** is tender and browned in spots, and potatoes are tender and browned, 8-10 minutes (watch closely as ovens vary).



2. Prep ingredients

Finely chop **1 teaspoon each of garlic and rosemary**. Finely chop **1 tablespoon onion**. Cut **broccoli** into 1-inch florets, if necessary.

Finely grate **all of the lemon zest** into a medium bowl, then add chopped garlic, rosemary, and onions, **3 tablespoons oil**, **¾ teaspoon salt**, and **a few grinds of pepper**.



5. Cook chicken

Scrape and discard marinade from **chicken**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken; cook, turning once, until browned and cooked through, 3-4 minutes per side. Squeeze **1 tablespoon lemon juice** into a small bowl; whisk in **honey**, **1½ tablespoons water**, and **2 teaspoons Dijon mustard**; season with **salt** and **pepper**. Cut any lemon into wedges.



3. Marinate chicken

Transfer **half of the garlic-rosemary oil** to a small bowl; reserve for step 6.

Pat **chicken** dry. Add chicken to bowl with **remaining garlic-rosemary oil**, tossing to coat. Let chicken marinate until step 5.






6. Finish & serve

Remove skillet from heat; carefully add **potatoes**. Pour **honey-Dijon dressing** over **chicken and potatoes**, tossing to coat. Drizzle **reserved garlic-rosemary oil** over potatoes.

Serve **chicken and potatoes** with **broccoli** alongside, and with **any lemon wedges** for squeezing over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**