

# DINNERLY



## Tuscan Chicken with Parmesan Potatoes & Broccoli



30-40min



2 Servings

As President of the Crispy Potatoes Club, we declare these Parmesan potatoes a dinnertime treasure. They're served with juicy rosemary chicken and charred broccoli for a roundtrip to flavortown. We've got you covered!



### WHAT WE SEND

- 2 russet potatoes
- ¼ oz pkt dried oregano
- 4 oz broccoli
- 10 oz pkg boneless, skinless chicken breasts
- ¾ oz piece Parmesan <sup>7</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>
- garlic

### TOOLS

- rimmed baking sheet
- meat mallet (or heavy skillet)
- microplane or grater
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 650kcal, Fat 33g, Carbs 48g, Protein 44g



#### 1. Start potatoes

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

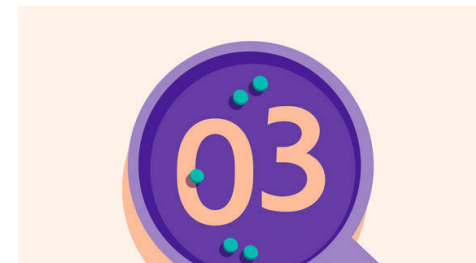
Scrub **potatoes**, quarter, then cut into ½-inch wedges. Transfer to one half of a rimmed baking sheet. Toss with 1 **tablespoon oil** and a **generous pinch each of salt and pepper**. Roast on lower oven rack until just tender, about 15 minutes.



#### 2. Prep ingredients

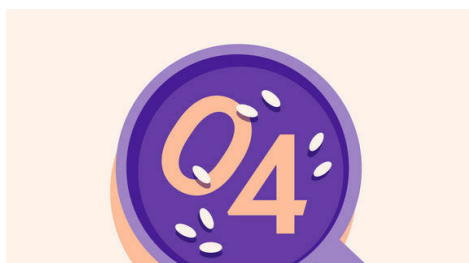
While **potatoes** roast, finely chop 2 **teaspoons garlic**. In a small bowl, combine 2 **teaspoons oregano**, half of the **chopped garlic**, and 2 **teaspoons oil**; set aside for step 4.

Trim ends from **broccoli**; cut crowns into 1-inch florets. Pat **chicken** dry, then pound to an even ½-inch thickness; season with **salt** and **pepper**. Finely grate **all of the Parmesan**.



#### 3. Roast veggies

Flip **potatoes** and sprinkle all over with **Parmesan**. Transfer **broccoli** to open side of baking sheet, then drizzle with 1 **tablespoon oil**; season with a **generous pinch each of salt and pepper**. Roast on lower oven rack until broccoli is tender and potatoes are crisp, 10–12 minutes.



#### 4. Cook chicken

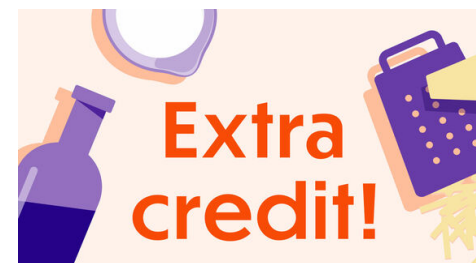
While **veggies** roast, rub **garlic-oregano spice mixture** all over **chicken**. Heat 2 **teaspoons oil** in a medium skillet over medium-high. Add chicken and cook until golden-brown and cooked through, 3–4 minutes per side. Transfer to plates and cover to keep warm.



#### 5. Make pan sauce & serve

Drain **all but 1 teaspoon oil** from skillet. Add **remaining chopped garlic**; cook over medium-high heat until sizzling, about 30 seconds. Add ¼ **cup water**; simmer until slightly reduced, about 3 minutes. Stir in 1 **tablespoon butter** and season to taste.

Serve **Tuscan chicken** with **Parmesan potatoes** and **broccoli** alongside. Spoon **pan sauce** over top. Enjoy!



#### 6. Pro tip!

If your potatoes are sticking to the baking sheet after roasting with the cheese in step 3, they're not done cooking! They'll easily release from the baking sheet when well browned and crisp.