

# DINNERLY



## Upgrade to Double Broccoli

Apple Cider Chicken



40min



2 Servings

| This version of the recipe is customized with double the broccoli.



### WHAT WE SEND

- 2 (½ lb) broccoli
- 2 russet potatoes
- 10 oz pkg boneless, skinless chicken breasts
- ¼ oz poultry seasoning
- 5.5 oz apple juice

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour<sup>1</sup>
- butter<sup>2</sup>
- apple cider vinegar
- garlic

### TOOLS

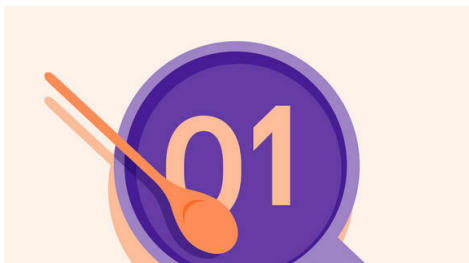
- rimmed baking sheet
- medium skillet

### ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 740kcal, Fat 36g, Carbs 64g, Protein 44g



#### 1. Prep & start potatoes

Preheat oven to 450°F with a rack in the lower third. Finely chop **2 teaspoons garlic**. Trim end from **broccoli**; cut into 1-inch florets.

Halve **potatoes** lengthwise; cut crosswise into ½-inch half-moons. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Spread into a single layer; bake on lower oven rack until lightly golden, 18–20 minutes.



#### 2. Add broccoli

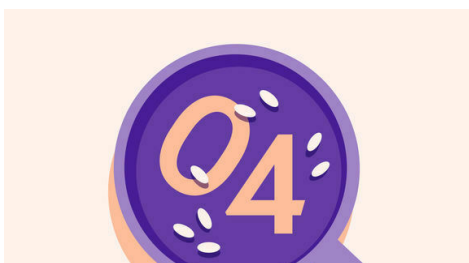
Flip **potatoes** and move to one side of baking sheet. Place **broccoli** on open side; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Return to lower oven rack and roast until veggies are golden-brown, 10–15 minutes more. Remove from oven; toss broccoli with **1 teaspoon of the chopped garlic** directly on baking sheet.



#### 3. Cook chicken

While **veggies** roast, pat **chicken** dry; season all over with **2 teaspoons poultry seasoning, salt, and pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken; cook until cooked through and browned on both sides, flipping halfway through cooking time, 6–8 minutes. Transfer to a plate.



#### 4. Make apple cider sauce

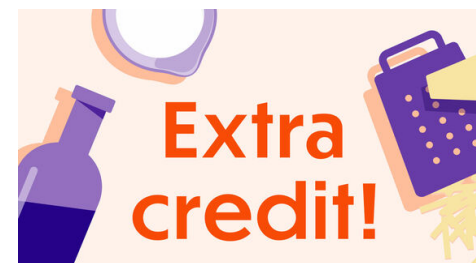
To same skillet over medium heat, add **remaining chopped garlic** and **1 teaspoon flour**; cook, stirring, until fragrant, about 30 seconds. Stir in **apple juice**; bring to a simmer and cook until thickened, 5–7 minutes. Stir in **1 tablespoon butter** and **½ teaspoon vinegar** until melted.



#### 5. Finish & serve

Return **chicken** to skillet with **sauce**; cook until warmed through. Season to taste with **salt** and **pepper**.

Serve **roasted potatoes** with **chicken** over top and **broccoli** alongside. Spoon **apple cider sauce** over top. Enjoy!



#### 6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with more (ingredients or food) than we need. When that happens, we still make sure it doesn't go to waste. One way to ensure all our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.