

DINNERLY



Double Green Bean Chicken-Fried Chicken with

Mashed Potatoes & Gravy



30-40min



2 Servings

This version of the recipe is customized with double the green beans.

WHAT WE SEND

- 2 russet potatoes
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz steak seasoning
- 1 lb green beans
- 1 pkt turkey broth concentrate
- 1 oz cream cheese ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- 1 large egg ³
- ½ cup all-purpose flour ¹
- neutral oil

TOOLS

- medium saucepan
- potato masher or fork
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

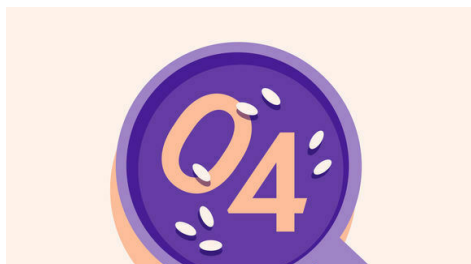
Calories 830kcal, Fat 37g, Carbs 82g, Protein 49g



1. Cook mashed potatoes

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

Peel **potatoes**; cut into 1-inch pieces. Add to a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil. Uncover and cook until tender, 10–12 minutes. Reserve ¼ **cup cooking water**. Drain potatoes and return to saucepan off heat; mash with **cooking water** and 2 **tablespoons butter**; season to taste.



4. Fry chicken

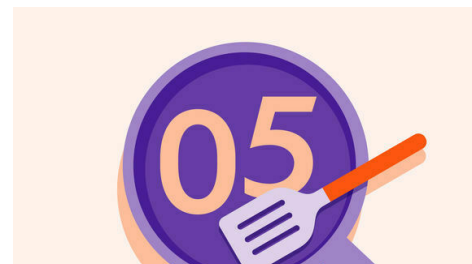
Heat ¼-inch **oil** in a medium skillet (preferably cast-iron) over medium-high until shimmering (see our pro tip in step 6!). Add **chicken** and fry until golden and crisp, 3–4 minutes per side (reduce heat if browning too quickly). Transfer to a paper towel-lined plate and sprinkle with **salt**. Pour off **all but 1 tablespoon oil** from skillet.



2. Bread chicken

Meanwhile, pat **chicken** dry, then pound to a ½-inch thickness, if desired; season with **salt** and **pepper**.

In a shallow bowl, beat 1 **large egg**, **salt**, and **pepper**. In a separate shallow bowl, whisk ½ **cup flour** and 1½ **teaspoons steak seasoning**. Coat chicken in seasoned flour, then dip in egg, letting excess drip back into bowl. Coat well in seasoned flour again.



5. Make gravy & serve

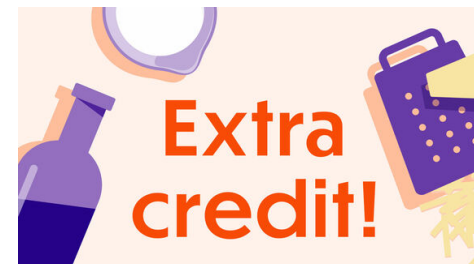
Add 1 **tablespoon flour** to same skillet and cook over medium-high heat, whisking, until just golden, about 1 minute. Gradually stir in **turkey broth concentrate**, **cream cheese**, and ⅔ **cup water**. Bring to a simmer; cook until cream cheese is melted, 1–2 minutes.

Serve **chicken** with **mashed potatoes** and **green beans** alongside. Spoon **gravy** over top. Enjoy!



3. Roast green beans




Trim ends from **green beans**. On a rimmed baking sheet, toss with 1 **tablespoon oil** and a **pinch each of salt and pepper**. Roast on upper oven rack until well browned and tender, 12–15 minutes.



6. How to: shallow-fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it should sizzle vigorously. When working in batches, always make sure your oil comes back up to temperature in between (if it's browning too quickly, reduce the heat). If too low, the chicken will turn out oily instead of crispy.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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