

DINNERLY



Garlic-Butter Chicken And Dessert with French Fries & Spinach Salad



30-40min



2 Servings

This version of the recipe is customized to include dessert. Enjoy the apple cobbler after your meal!

WHAT WE SEND

- 2 russet potatoes
- 2 scallions
- 1 plum tomato
- 10 oz pkg boneless, skinless chicken breast
- 3 oz baby spinach
- 2 apple cobbles ^{1,7}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- red wine vinegar (or apple cider vinegar) ¹⁷
- all-purpose flour ¹
- butter ⁷

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 980kcal, Fat 51g, Carbs 85g, Protein 42g



1. Roast french fries

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Scrub **potatoes**; cut into ¼-inch fries. Toss in a medium bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully spread onto preheated baking sheet; roast on lower oven rack until tender, about 20 minutes. Flip fries and roast until golden-brown and crisp, about 5 minutes more.



4. Finish chicken & sauce

Flip **chicken** and continue to cook until cooked through, 1–2 minutes more.

Add **chopped garlic** and **2 tablespoons butter** to skillet; cook, shaking skillet to coat chicken, until butter is melted and garlic is sizzling, about 30 seconds. Remove from heat and stir in **sliced scallions**; season to taste with **salt and pepper**.



2. Prep ingredients

While **fries** roast, finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice. Cut **tomato** into ½-inch pieces.

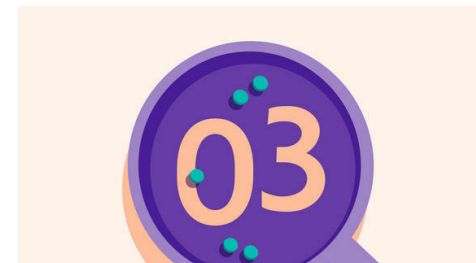
In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Add tomatoes, stirring to coat; set aside to marinate until step 5.



5. Finish & serve

Generously season **fries** with **salt and pepper**; carefully toss to coat. Add **spinach** to bowl with **tomatoes and dressing**, tossing to coat.

Serve **garlic-butter chicken** with **french fries** and **spinach salad** alongside. Spoon **pan sauce** over top. Enjoy!



3. Prep & brown chicken

Pat **chicken** dry, then pound to an even ½-inch thickness, if desired. Season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high.

Place **2 tablespoons flour** on a plate. Dredge chicken in flour, tapping off any excess. Add to skillet; cook, without stirring, until well browned on the bottom, 3–4 minutes.



6. Take it to the next level

You know what makes everything better? Cheese. Crumble feta over the spinach salad or toss with your french fries to add a gooey decadence to your weeknight dinner.