

DINNERLY



Everything Bagel-Spiced Chicken with Scallion Cream Cheese Mash & Broccoli



20-30min



2 Servings

Level up your dinner menu with this PremiYUM recipe! Your bagel with schmear isn't filling enough for you? We can fix that. Swap the bagel for a juicy chicken breast crusted with everything bagel spice, then add the scallion cream cheese to soft potatoes and mash it all together. Oh, and throw in another side of crisp-tender roasted broccoli for good measure. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- 2 scallions
- 1 oz cream cheese ⁷
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz everything bagel seasoning ¹¹
- ¼ oz granulated garlic
- ½ lb broccoli

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- neutral oil

TOOLS

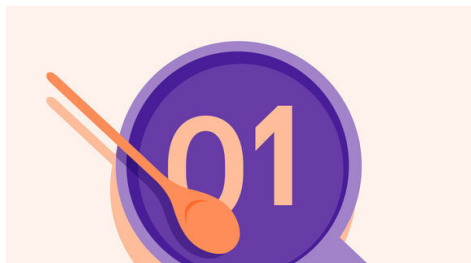
- small saucepan
- potato masher or fork
- medium skillet

ALLERGENS

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

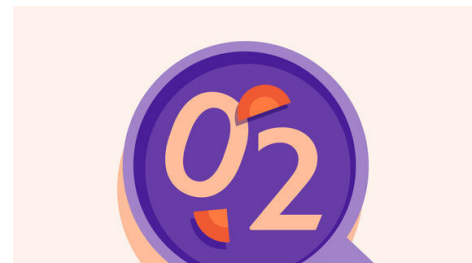
NUTRITION PER SERVING

Calories 640kcal, Fat 38g, Carbs 45g, Protein 41g



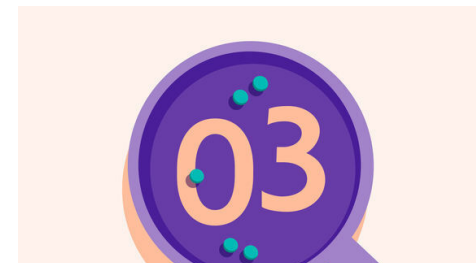
1. Cook potatoes

Peel **potatoes** and cut into 1-inch pieces. Place potatoes in a small saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork, 8–10 minutes. Reserve **¼ cup cooking water**, then drain potatoes and return to saucepan.



2. Mash potatoes

Meanwhile, trim **scallions**, then thinly slice. Return saucepan with **potatoes** to medium heat, then add **cream cheese**, **scallions**, **reserved cooking water**, and **2 tablespoons butter**. Use a potato masher or fork to mash and stir together until smooth. Season to taste with **salt** and **pepper**. Cover to keep warm off the heat until ready to serve.



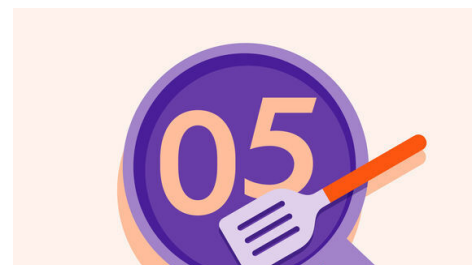
3. Prep ingredients

Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary. Season all over with **salt** and **pepper**, then sprinkle one side of each chicken breast with a total of **1 tablespoon everything bagel spice** total; set aside until step 5. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets.



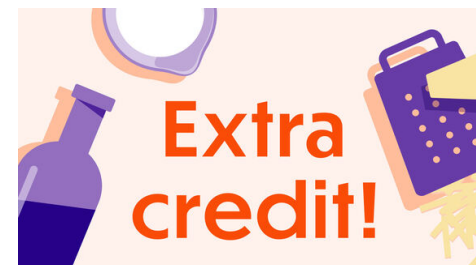
4. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium–high. Add **broccoli**, and season with **salt** and **pepper**. Cook until broccoli is bright green and crisp-tender, 3–4 minutes. Remove from heat, then add **¼ teaspoon granulated garlic**, **1 tablespoon butter**, and **1 teaspoon water**, stirring until butter is melted. Transfer to bowl and cover to keep warm. Wipe out skillet.



5. Cook chicken & serve

Heat **1 tablespoon oil** in same skillet over medium–high. Add **chicken**, seasoned side down, and cook until lightly browned on the bottom, 2–3 minutes. Flip and cook until chicken is cooked through, about 3 minutes. Serve **everything bagel spiced-chicken** with **scallion cream cheese mashed potatoes** and **broccoli** alongside. Enjoy!



6. Make a pan sauce!

Throw some butter, shallot, lemon juice, and a splash of water in the skillet after cooking the chicken. Cook, stirring occasionally, until slightly thickened. Serve chicken with pan sauce drizzled over top for a creamy finish.