

# DINNERLY



## Brown Butter Chicken and Dessert with Lyonnaise Sweet Potatoes



30-40min



2 Servings

We're taking a tip from the French and adapting their Lyon-style potatoes, but with a twist! We swap in sweet potatoes that cook in a savory brew of sliced onions, broth, and butter. This allows the sweet spuds to absorb a ton of flavor, while Parmesan bakes over top for a creamy finish. An irresistible brown butter sauce drizzles over tender chicken breasts to complete this delicious plate. We've got you covered!



## WHAT WE SEND

- 1 sweet potato
- 1 yellow onion
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 1 pkt chicken broth concentrate
- 10 oz pkg boneless, skinless chicken breast
- $\frac{1}{4}$  oz all-purpose spice blend
- 2 (4 oz) mini apple cobbler <sup>1,7</sup>

## WHAT YOU NEED

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

## TOOLS

- microplane or grater
- medium ovenproof skillet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 730kcal, Fat 29g, Carbs 70g, Protein 42g

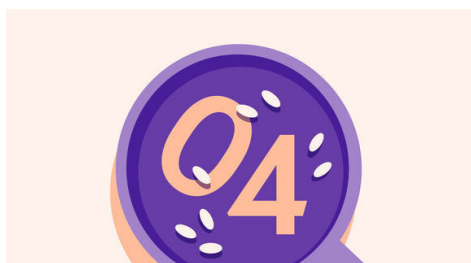


### 1. Prep potatoes

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

Peel **sweet potato**; slice into  $\frac{1}{4}$ -inch thick rounds. Thinly slice **half of the onion** (save rest). Finely grate **Parmesan**.

In a medium ovenproof skillet over medium-high heat, whisk to combine **broth concentrate**, **1 cup water**, **1 tablespoon butter**,  $\frac{1}{2}$  **teaspoon salt**, and **a few grinds of pepper** until melted and smooth, 1–2 minutes.



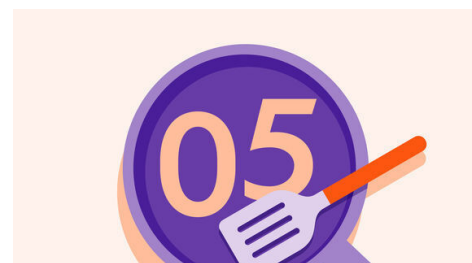
### 4. Make brown butter sauce

In same skillet over medium-low heat, add **2 tablespoons butter**; cook, stirring frequently, until dark golden flecks appear and butter smells nutty and toasty, 2–4 minutes (watch closely as it can burn easily). Remove from heat and stir in **chopped garlic**; cook, stirring, until fragrant, about 30 seconds.



### 2. Cook potatoes

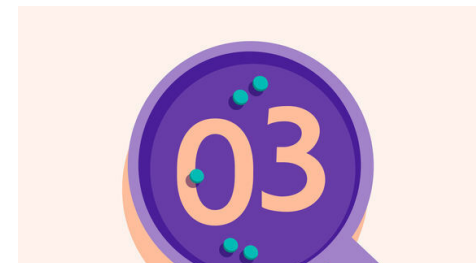
To skillet with **broth**, add **potatoes** and **sliced onion**, shaking to spread into an even layer (potatoes won't be completely submerged); bring to a boil over high heat. Reduce heat to medium; cover and cook until sauce is slightly thickened, about 5 minutes. Sprinkle **Parmesan** over top. Bake, uncovered, on upper oven rack until potatoes are tender and browned on top, 18–20 minutes.



### 5. Finish & serve

Slice **chicken**, if desired.

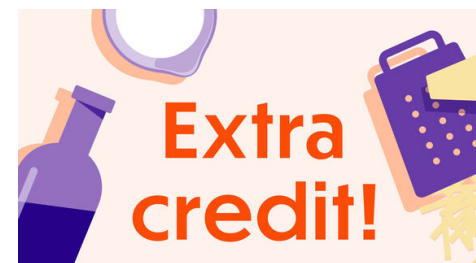
Serve **chicken** with **Lyonnaise sweet potatoes** alongside and **brown butter sauce** drizzled over top. Enjoy!



### 3. Cook chicken

Meanwhile, finely chop  $\frac{1}{2}$  **teaspoons garlic**. Pat **chicken** dry and season all over with **all-purpose seasoning**.

When **potatoes** are halfway cooked, heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken** and cook until well browned and cooked through, 3–4 minutes per side. Transfer to a cutting board to rest until step 5.



### 6. Eat your veggies!

Sauté a quick side of spinach, adding a dash of garlic powder or chili flakes, and a squeeze of lemon, if desired.