

# DINNERLY



## Seared Chicken & Parmesan-Truffle Fries with Garlic Aioli



30-40min



2 Servings

Has anything screamed fancy French steakhouse to you like this dish? We didn't think so. We're getting extra deluxe over here with the truffle dust, and if that isn't enough, it's got tons of other rich flavors to tickle those tastebuds. We've got you covered!

## WHAT WE SEND

- 2 russet potatoes
- ¾ oz Parmesan <sup>7</sup>
- ¼ oz granulated garlic
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz truffle dust
- ¼ oz cornstarch
- 1 pkt chicken broth concentrate

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- ¼ c mayonnaise <sup>3</sup>
- butter <sup>7</sup>

## TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

## COOKING TIP

Preheating the baking sheet helps evaporate liquid for perfect browning and caramelization. This is especially great for oven fries, so the bottoms brown and crisp instead of steaming.

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 890kcal, Fat 60g, Carbs 50g, Protein 43g



### 1. Bake fries

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

Scrub **potatoes**; cut into ¼-inch thick fries. Toss in a large bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully place on preheated baking sheet in an even layer. Bake until tender and golden brown, about 30 minutes, flipping fries after 20–25 minutes.



### 2. Prep aioli

While **fries** bake, finely grate **Parmesan**; set aside for step 5.

In a small bowl, stir to combine **¼ cup mayo**, **½ teaspoon granulated garlic**, and **2 teaspoons water**. Season to taste with **salt** and **pepper**; set aside until ready to serve.

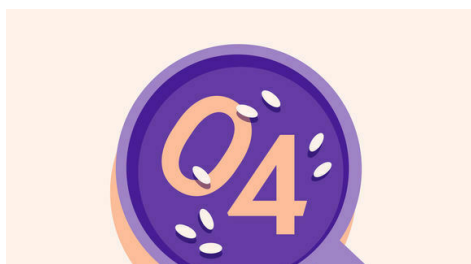


### 3. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**.

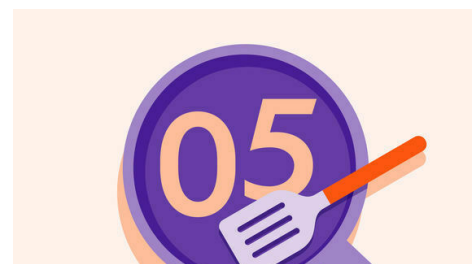
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until well browned and cooked through, 3–4 minutes per side. Transfer to a cutting board to rest.

In a small bowl, mix together **3 tablespoons cold water**, **½ teaspoon cornstarch**, and **broth packet**.



### 4. Make pan sauce

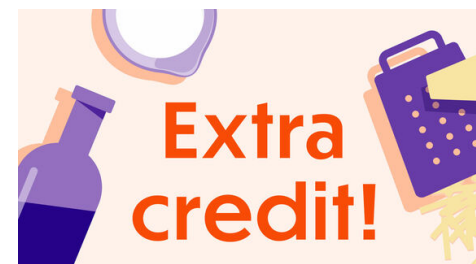
To same skillet over medium heat, add **2 tablespoons butter** and **½ teaspoon granulated garlic**. Cook, stirring, until fragrant, about 30 seconds. Add **broth mixture**; cook, stirring and scraping up any browned bits from bottom of skillet, until thickened, about 30 seconds. Thin sauce with additional water, if necessary. Remove from heat; stir in **any chicken resting juices**.



### 5. Finish & serve

Directly on baking sheet, toss **fries** with **Parmesan** and **¾ teaspoon truffle dust**. Season to taste with **salt**, **pepper**, and **more truffle dust**, if desired.

Spoon **pan sauce** over **seared chicken** and serve with **Parmesan-truffle fries** and **garlic aioli** for dipping. Enjoy!



### 6. Make air fryer fries!

Preheat air fryer to 400°F.

Toss potatoes with 2 teaspoons neutral oil; season with salt and pepper. Working in batches if necessary, transfer to air fryer in a single layer and cook, flipping potatoes halfway through cooking time and separating any that are stuck together, about 15 minutes.