

DINNERLY



Seared Chicken & Peas with Scalloped Potatoes



20-30min



2 Servings

You might be surprised to hear that scalloped potatoes have nothing to do with actual scallops—except for that they are maybe just as fancy. Most scalloped potato recipes mean at least an hour in the oven, but not ours! These spuds come together in about half of the time, but still have all of the flavor. Plus, the garlicky, creamy sauce can do double-time as a sauce for each bite of chicken. W...

WHAT WE SEND

- garlic
- russet potato
- boneless, skinless chicken breasts
- peas
- 7
- 7

WHAT YOU NEED

- 1 tablespoon butter ⁷
- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

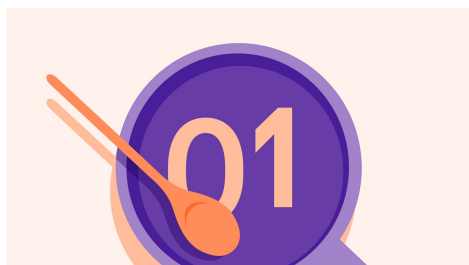
TOOLS

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 28g, Carbs 52g, Protein 37g



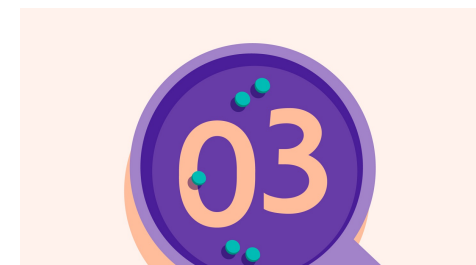
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel **potato** and cut into ¼-inch thick rounds. Peel and finely chop **1 large garlic clove**. Finely grate **Parmesan**. Pat **chicken** dry and season all over with **salt** and **pepper**.



2. Cook sauce

In a medium skillet, whisk **all of the cream cheese** and **1 cup water** over medium-high heat until cream cheese is melted, 1–2 minutes. Season with ½ **teaspoon salt** and **a few grinds pepper**.



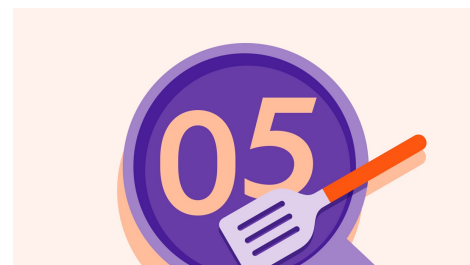
3. Add potatoes & bake

Add **potatoes** and **garlic** to skillet, shaking to distribute into an even layer (potatoes won't be completely submerged) and bring to a boil. Reduce heat to medium, cover, and cook until **sauce** is slightly thickened, about 5 minutes. Uncover and top potatoes with **Parmesan**. Bake in upper third of oven, until tender and browned on top, 20–25 minutes.



4. Cook chicken & peas

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook until browned on one side, about 3 minutes. Flip chicken, then add **peas** and **1 tablespoon water**; season with **salt** and **pepper**. Cover, and cook until peas are warmed through and water has evaporated, about 2 minutes. Transfer chicken and peas to plates and cover to keep warm.



5. Make pan sauce & serve

To same skillet add **2 tablespoons vinegar** and ¼ **cup water**; simmer over medium-high until reduced to 2 tablespoons, about 2 minutes. Off heat, stir in **1 tablespoon butter**, and season to taste with **salt** and **pepper**. Serve **chicken** with **peas**, and **scalloped potatoes** with **pan sauce** drizzled over top. Enjoy!



6. Take it to the next level

Add ½ teaspoon of chopped fresh thyme to the sauce in step 2 for a fresh, herby kick to the potatoes.