

# DINNERLY



## Lemony Chicken & Broccoli with Roasted Garlic Potatoes



30-40min



2 Servings

Chicken and broccoli are already the best of friends. All we did was bring a few more pals: a chicken Francese-style batter for the tender chicken, a lemony pan sauce, and roasted potatoes topped with garlic oil. That's because this party is BYOF—bring your own flavor—and Dinnerly is always the life of that kind of party. We've got you covered!

### WHAT WE SEND

- broccoli crowns
- boneless, skinless chicken breasts
- russet potatoes
- lemon
- chicken broth concentrate
- garlic

### WHAT YOU NEED

- all-purpose flour<sup>1</sup>
- kosher salt & ground pepper
- olive oil

### TOOLS

- meat mallet (or heavy skillet)
- skillet
- rimmed baking sheet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 820kcal, Fat 41g, Carbs 49g, Proteins 64g



#### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**; cut into 1-inch cubes. On a rimmed baking sheet, toss with **1 tablespoon oil**; season with **salt** and **pepper**. Bake on until golden, 10-12 minutes. Finely grate **¼ teaspoon garlic** into a small bowl; stir in **1 tablespoon oil**. Flip **potatoes**; brush with **garlic oil**. Cook until crisp, 7–9 minutes more.



#### 2. Prep broccoli & sauce

While **potatoes** roast, cut **broccoli** into 1-inch florets. Into a measuring cup, grate **1 teaspoon lemon zest** and squeeze **1 tablespoon juice**; whisk in **chicken broth concentrate** and **½ cup water**. Set aside.



#### 3. Batter chicken

In a shallow bowl, beat **1 large egg**, **1 tablespoon water**, and a **pinch each salt and pepper**. In a second bowl, combine **½ cup flour**, **1 teaspoon salt**, and a **few grinds pepper**. Pat **chicken** dry, then pound to an even ¼-inch thickness. Press chicken into **flour mixture**, tapping off excess, then dip into egg. Press into flour once more, tapping off excess.



#### 4. Cook broccoli & chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and **2 tablespoons water**; cover and cook until tender, 2–3 minutes. Season with **salt** and **pepper**. Transfer to a bowl. Heat **½-inch oil** in same skillet. Add **chicken**, cook, turning once, until golden but not cooked through, 1–2 minutes per side. Transfer to a paper towel-lined plate.



#### 5. Finish sauce & serve

Stir **1 tablespoon butter** and **prepared broth mixture** into same skillet over medium; bring to a boil. Return **chicken** to skillet; cook until sauce thickens slightly, and chicken is cooked through, about 2 minutes. Serve **chicken and broccoli** with **lemony sauce** spooned over top and **roasted garlic potatoes** alongside. Enjoy!



#### 6. Take it to the next level

Turn up the flavor even more by adding briny capers and freshly chopped parsley to the pan sauce.