

# DINNERLY



## Crispy Cheddar Chicken with Broccoli-Potato Mash



30-40min



2 Servings

Ok, we all know flavor is important, but let's talk texture. Crispity, crunchity chicken. Soft, creamy mashed potatoes (hiding some tender broccoli for those picky eaters). This dinner has range! Your mouth will thank you for taking it on this textural journey, and those taste buds will be happy too. We've got you covered!

### WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 1 oz panko <sup>1</sup>
- ¼ oz BBQ spice blend
- 10 oz pkg boneless, skinless chicken breast

### WHAT YOU NEED

- kosher salt & ground pepper
- ¼ cup milk <sup>7</sup>
- butter <sup>7</sup>
- olive oil

### TOOLS

- medium saucepan
- potato masher or fork
- medium ovenproof 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 750kcal, Fat 38g, Carbs 56g, Protein 50g



#### 1. Boil potatoes

Scrub **potatoes** and cut into 2-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a simmer over medium-high heat and cook until very tender, about 15 minutes.



#### 2. Add broccoli & mash

While **potatoes** cook, cut **broccoli** into 1-inch florets, if necessary. Once potatoes are tender, add broccoli and cook until tender, 3–5 minutes (cook longer for a smoother mash).

Drain veggies; return to pot off heat. Add ¼ cup milk and 2 tablespoons butter; coarsely mash with a potato masher or fork. Season to taste with salt and pepper. Cover to keep warm.



#### 3. Prep chicken & topping

Preheat broiler with a rack in the upper third. Finely chop **cheddar**, if necessary.

In a small bowl, stir together **cheddar**, half of the **panko**, 2 teaspoons BBQ spice blend, and 1 tablespoon oil. Season to taste with salt and pepper.

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



#### 4. Cook chicken

Heat 1 tablespoon oil in a medium ovenproof skillet over medium-high. Add **chicken** and cook until well browned and just cooked through, about 2 minutes per side.

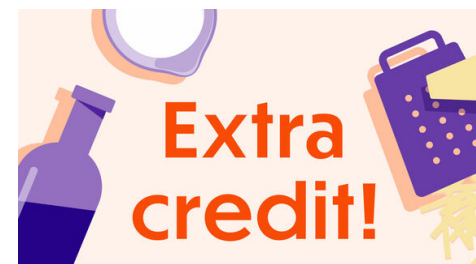
Remove skillet from heat, then carefully top chicken with **panko mixture**. Broil on upper oven rack until topping is crisp and cheese is melted, 2–3 minutes more (watch closely as broilers vary).



#### 5. Serve

Slice **chicken**, if desired.

Serve **crispy cheddar chicken** with **broccoli-potato mash** alongside. Enjoy!



#### 6. Turn up the heat!

Throw some red pepper flakes into the panko-cheddar mixture in step 3, or top the finished chicken with your favorite hot sauce for a kick of heat.