

DINNERLY



Pan-Roasted Chicken & Caramelized Onions

with Garlic-Knot Potatoes & Broccoli



30-40min



2 Servings

Not your typical chicken and potato dinner—this dish packs a wow factor thanks to tender pan-roasted chicken breast covered in a caramelized onions and "garlic-knot potatoes." These standout potatoes roast until deeply golden-brown, then are tossed in garlic butter and topped with Parmesan and fresh parsley.

WHAT WE SEND

- 2 potatoes
- 1 yellow onion
- $\frac{3}{4}$ oz Parmesan ⁷
- $\frac{1}{4}$ oz fresh parsley
- $\frac{1}{2}$ lb broccoli
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- butter ⁷
- white wine vinegar (or red wine vinegar) ¹⁷

TOOLS

- rimmed baking sheet
- medium skillet
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 860kcal, Fat 51g, Carbs 53g, Protein 51g



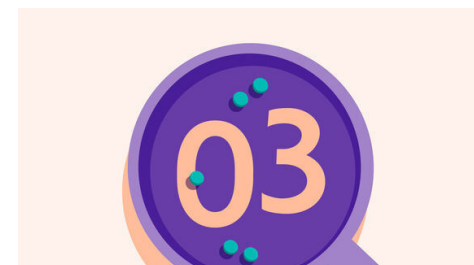
1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, cut into wedges. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil, salt and pepper**. Roast on lower oven rack until deeply golden underneath, 12–15 minutes. Slice **half of the onion** (save rest for your own use)



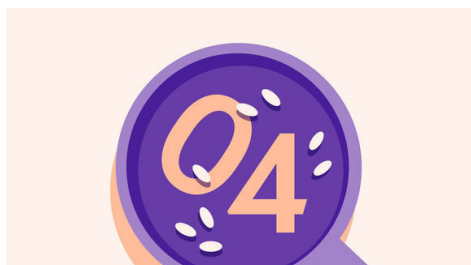
2. Caramelize onions

Heat **1 tablespoon oil** in a medium skillet over medium. Add **sliced onions**; season with **salt and pepper**. Cover and cook until onions are softened, 4–5 minutes. Uncover and cook, stirring, until deeply browned, 6–8 minutes (to prevent onions from sticking, add 1 tablespoon water at a time, as needed). Transfer to a bowl. Wipe out skillet and reserve for step 5.



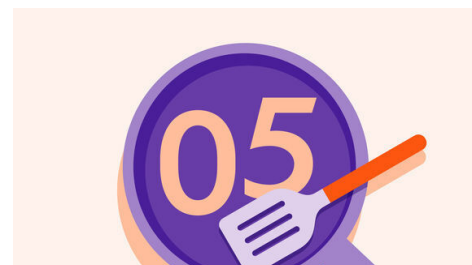
3. Prep butter & broccoli

Finely grate **Parmesan** into a medium bowl. Finely grate $\frac{1}{4}$ **teaspoon garlic** into same bowl. Pick and finely chop **parsley leaves**, discarding stems. Add **2 tablespoons each of butter and parsley** to bowl; set aside to soften butter at room temperature. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets.



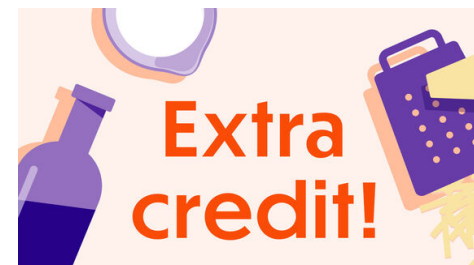
4. Finish vegetables

Flip **potatoes**; push to one side of the baking sheet. Add **broccoli** to open side; toss with **1 tablespoon oil**, and season with **salt and pepper**. Roast on lower oven rack until broccoli is browned in spots, and potatoes are crisp and golden, 5–8 minutes. Mash to combine **garlic butter** with a fork. Toss potatoes and broccoli with garlic-butter on baking sheet.



5. Cook chicken

While **vegetables** roast, pat **chicken** dry, then pound to an even $\frac{1}{2}$ -inch thickness, if necessary; season all over with salt and pepper. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add chicken and cook until browned and cooked through, 3–4 minutes per side. Transfer to a plate and cover to keep warm.



6. Make sauce & serve

Transfer **cooked onions, broth concentrate, $\frac{1}{2}$ cup water, 1 tablespoon butter**, and $\frac{1}{2}$ **teaspoon vinegar** to same skillet; bring to a boil. Reduce heat to medium-low; cook, stirring, until sauce is reduced slightly, 2–3 minutes. Serve **chicken** with **onions and sauce** spooned over top and sprinkled with **remaining parsley**. Serve with **garlic potatoes and broccoli** alongside. Enjoy!