

DINNERLY



Fried Chicken & BBQ Sauce with Potato Salad & Broccoli



20-30min



2 Servings

Who doesn't love extra-crispy finger-licking chicken? The key here is the chicken is coated, not once, but twice in seasoned flour. After a dip into the hot oil, get ready for an unbelievable crunch. Don't think it can get any better? Well sweet and tangy BBQ sauce for dipping, and creamy potato salad might change your mind. We've got you covered!

WHAT WE SEND

- ½ lb baby potatoes
- 2 scallions
- ¼ oz granulated garlic
- 1 oz mayonnaise ^{1,2}
- ½ lb broccoli
- 10 oz pkg boneless, skinless chicken breast
- 2 oz barbecue sauce

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil, such as vegetable
- 1 large egg ¹
- ½ cup all-purpose flour ³

TOOLS

- medium saucepan
- colander
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 780kcal, Fat 40g, Carbs 65g, Protein 45g



1. Cook & chill potatoes

Scrub **potatoes**, then halve. Place in a medium saucepan with **1 tablespoon salt** and enough water to cover by 1 inch. Cover, bring to a boil, then uncover and cook until easily pierced with a fork, 4–5 minutes. Drain, rinse under cold water, and drain well again. Lay potatoes in a single layer on a plate, then transfer to freezer to chill for 10 minutes.



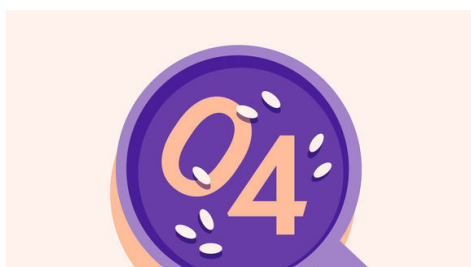
2. Make potato salad

Preheat oven to 450°F with a rack in the upper third. Trim **scallions**, then thinly slice. In a medium bowl, combine **mayonnaise**, **¼ teaspoon granulated garlic**, **scallions**, and **1½ teaspoons each of vinegar and oil**. Season dressing to taste with **salt** and **pepper**. Add **chilled potatoes** to bowl and toss to coat. Transfer to refrigerator until step 5.



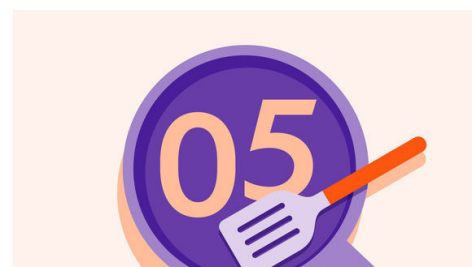
3. Roast broccoli

Trim stem ends from **broccoli**, then cut crown into 1-inch florets. On a rimmed baking sheet, toss broccoli with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on upper oven rack until tender and browned in spots, 12–15 minutes. Cover to keep warm.



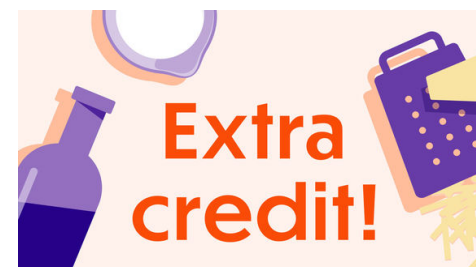
4. Batter chicken

Meanwhile, pat **chicken** dry, then pound to ½-inch thickness, if necessary; season with **salt** and **pepper**. In a shallow bowl, whisk **1 large egg**, **1 tablespoon water**, and **a pinch each of salt and pepper**. In a 2nd bowl, combine **½ cup flour** and **a pinch each of salt and pepper**. Dredge chicken in flour, then dip in egg; let excess drip off. Repeat in flour, egg, then flour again.



5. Fry chicken & serve

Heat **¼ inch oil** in a medium heavy skillet (preferably cast-iron) over medium-high until shimmering (should sizzle vigorously). Add **chicken**; cook until golden and crisp, 3–4 minutes per side. Transfer to a paper towel-lined plate, then season with **salt**. Serve **fried chicken** with **potato salad** and **broccoli** alongside. Spoon **BBQ sauce** over **fried chicken**. Enjoy!



6. How to: Shallow Fry!

Pssst! We have a couple quick tricks for the perfect crunch to your shallow pan-fry. Make sure your oil is hot, hot, hot. If you drop a pinch of flour into the oil and it sizzles vigorously, then you're ready to go. When working in batches, always make sure your oil comes back up to temperature between batches.