

DINNERLY



Apple Cider Chicken with Roasted Potatoes & Broccoli



40min



2 Servings

Holding a hot mug of apple cider between your hands is one of life's greatest pleasures. But pouring a buttery apple cider sauce over a juicy chicken breast? That just might take the cake. Roasted potatoes and broccoli will help soak up that sauce and make this chicken dinner a real winner. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 2 potatoes
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz herbs de Provence
- 5½ oz apple juice

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)
- butter ⁷
- apple cider vinegar
- garlic

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

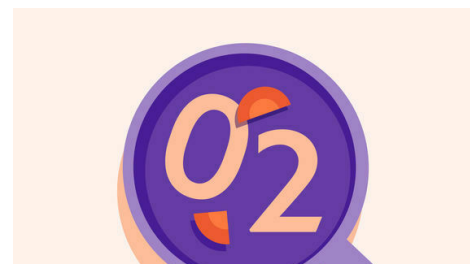
Calories 680kcal, Fat 34g, Carbs 58g, Protein 41g



1. Prep & start potatoes

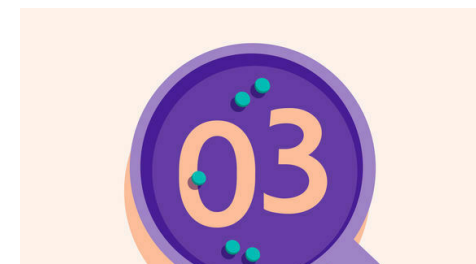
Preheat oven to 450°F with a rack in the lower third. Finely chop **2 teaspoons garlic**. Trim end from **broccoli**; cut into 1-inch florets.

Halve **potatoes** lengthwise; cut crosswise into ½-inch half-moons. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Spread into a single layer; bake on lower oven rack until lightly golden, 18–20 minutes.



2. Add broccoli

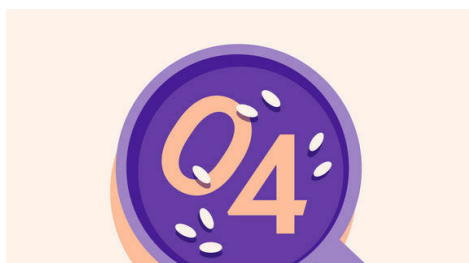
Flip **potatoes** and move to one side of baking sheet. Place **broccoli** on open side; toss with **1 tablespoon oil** and season with **salt** and **pepper**. Return to lower oven rack and roast until veggies are golden-brown, 10–15 minutes more. Remove from oven; toss broccoli with **1 teaspoon of the chopped garlic** directly on baking sheet.



3. Cook chicken

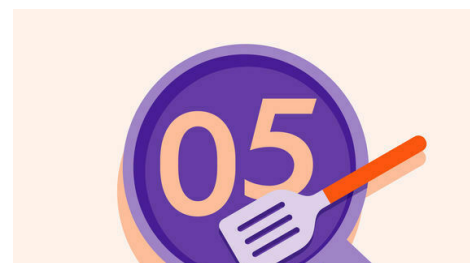
While **veggies** roast, pat **chicken** dry; season all over with **herbs de provence**, **salt**, and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken; cook until cooked through and browned on both sides, flipping halfway through cooking time, 6–8 minutes. Transfer to a plate.



4. Make apple cider sauce

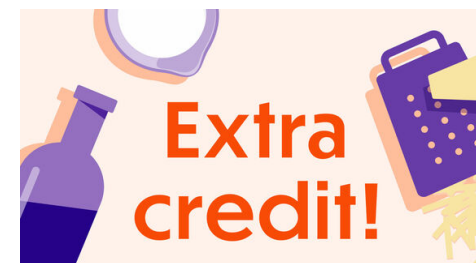
To same skillet over medium heat, add **remaining chopped garlic** and **1 teaspoon flour**; cook, stirring, until fragrant, about 30 seconds. Stir in **apple juice**; bring to a simmer and cook until thickened, 5–7 minutes. Stir in **1 tablespoon butter** and **½ teaspoon vinegar** until melted.



5. Finish & serve

Return **chicken** to skillet with **sauce**; cook until warmed through. Season to taste with **salt** and **pepper**.

Serve **roasted potatoes** with **chicken** over top and **broccoli** alongside. Spoon **apple cider sauce** over top. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with more (ingredients or food) than we need. When that happens, we still make sure it doesn't go to waste. One way to ensure all our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.