

# DINNERLY



## Pastrami Crusted Chicken with Everything Bagel Baked Potato



20-30min



2 Servings

We heart New York so much, we had to bring together two of the city's signature flavors onto one plate. Tender chicken breast gets the pastrami spice treatment, along with a pat of pastrami butter for good measure. Then we put a twist on the classic baked potato with a healthy dose of everything bagel seasoning. Just another delicious day in the Big Apple. We've got you covered!

### WHAT WE SEND

- 2 potatoes
- 2 scallions
- ¼ oz pastrami spice blend
- 2 (1 oz) sour cream <sup>7</sup>
- ¼ oz everything bagel seasoning <sup>11</sup>
- 10 oz pkg boneless, skinless chicken breast

### WHAT YOU NEED

- unsalted butter <sup>7</sup>
- kosher salt & ground pepper
- neutral oil

### TOOLS

- microwave
- medium skillet
- rimmed baking sheet

### COOKING TIP

No microwave? Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes directly on rack; bake until soft and easily pierced through the center, 45–60 mins.

### ALLERGENS

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 630kcal, Fat 31g, Carbs 46g, Protein 40g



#### 1. Microwave potatoes

Cut **2 tablespoons butter** into ½-inch pieces; place in a small bowl and let soften at room temperature.

Scrub **potatoes**; prick all over with a fork. Rub with **oil** and sprinkle with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 5 minutes. Flip and continue to microwave until soft and can be easily pierced to the center with a knife, 3–5 minutes more.



#### 2. Make pastrami butter

While **potatoes** cook, trim ends from **scallions**, then thinly slice, keeping dark greens separate.

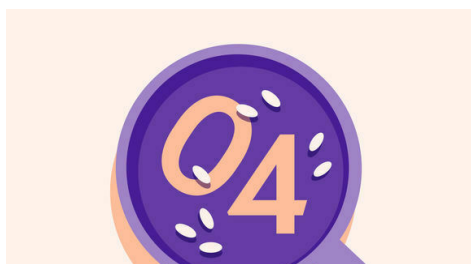
To bowl with **softened butter**, add **scallion whites and light greens** and **2 teaspoons pastrami spice**; using a fork, mash to combine. Season to taste with **salt** and **pepper**.



#### 3. CHICKEN VARIATION

Pat **chicken** dry; lightly rub with **oil** and season all over with **remaining pastrami spice** and **a pinch each of salt and pepper**.

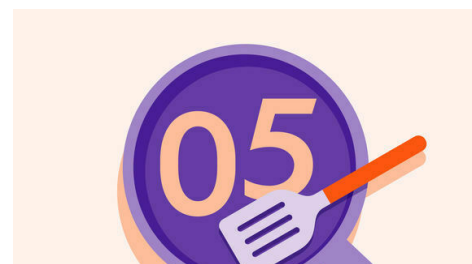
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken; cook until well browned and cooked through, 3–4 minutes per side. Transfer to plates; top each with **pastrami butter**. Let rest for 5 minutes.



#### 4. Broil potatoes

While **chicken** rests, preheat broiler with a rack in the upper third.

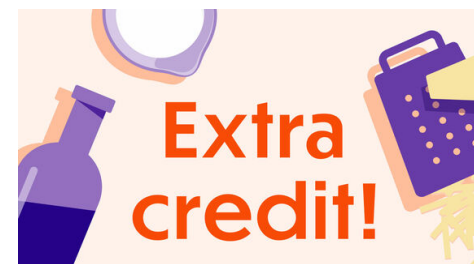
Place **cooked potatoes** on a rimmed baking sheet and broil until skin is crisp, 2–3 minutes per side (watch closely as broilers vary).



#### 5. Finish potatoes & serve

Carefully split **potatoes** in half lengthwise. Top with **a pat of plain butter**, if desired; sprinkle with **salt** and **pepper**. Top with **sour cream**, **scallion dark greens**, and **everything bagel seasoning**.

Serve **pastrami crusted chicken** with **baked potatoes** alongside. Enjoy!



#### 6. Add some greens

Lighten up this meal with a fresh salad made with torn lettuce leaves, diced tomatoes, and cucumbers! For a quick vinaigrette, just stir together olive oil, vinegar, salt, and pepper.