

DINNERLY



Seared Chicken & Buttery Pan Sauce with Scalloped Potatoes & Carrots



45min



2 Servings

Don't be fooled by this chicken + veggie combo—it's undercover fancy at its finest! Sliced potatoes, carrots, and scallions simmer in a creamy broth before being topped with Parmesan and baked to a glorious cheesy finish. We then combine the savory juices from pan seared chicken breasts with vinegar and butter to create an irresistible pan sauce. Feeling fancy yet? We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 carrots
- 2 scallions
- ¾ oz Parmesan ¹
- 2 (1 oz) cream cheese ¹
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar)
- butter ¹

TOOLS

- microplane or grater
- medium ovenproof skillet
- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 30g, Carbs 55g, Protein 43g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Scrub **potatoes** and slice into ¼-inch rounds. Trim ends from **carrots** and slice into ¼-inch rounds. Trim ends from **scallions** and thinly slice, keeping dark greens separate.

Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**, if necessary.



2. Cook sauce & veggies

In a medium ovenproof skillet, heat **cream cheese** and **1 cup water** over medium-high. Whisk until cream cheese is melted, 1–2 minutes; season with ½ **teaspoon salt** and **a few grinds of pepper**.

Add **garlic, potatoes, carrots, and scallion whites and light greens**. Gently distribute into an even layer (veggies won't be completely submerged) and bring to a boil.



3. Bake veggies

Reduce heat to low, cover, and cook until slightly thickened, about 5 minutes. Season with **salt** and **pepper**, then top with **Parmesan**.

Transfer skillet to a rimmed baking sheet. Roast on upper oven rack until tender and golden, 20–25 minutes. Switch oven to broil; cook until **potatoes** are browned on top, 2–3 minutes. Let sit at least 5 minutes before serving.



4. Cook chicken

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

Heat **1 tablespoon oil** in a medium skillet. Add chicken and cook until browned and cooked through, 3–4 minutes per side. Transfer to a plate and cover to keep warm.



5. Make pan sauce & serve

Return same skillet over medium-high heat. Add **2 tablespoons vinegar** and ¼ **cup water**; simmer until reduced by half, about 1 minute. Off heat, stir in **2 tablespoons butter** and **any chicken juices**; season to taste with **salt** and **pepper**.

Serve **chicken** with **scalloped potatoes and carrots**. Drizzle **pan sauce** over top and garnish with **scallion dark greens**. Enjoy!



6. Take it to the next level

Add ½ teaspoon of chopped fresh thyme to the sauce in step 2 for a fresh, herby kick to the potatoes.