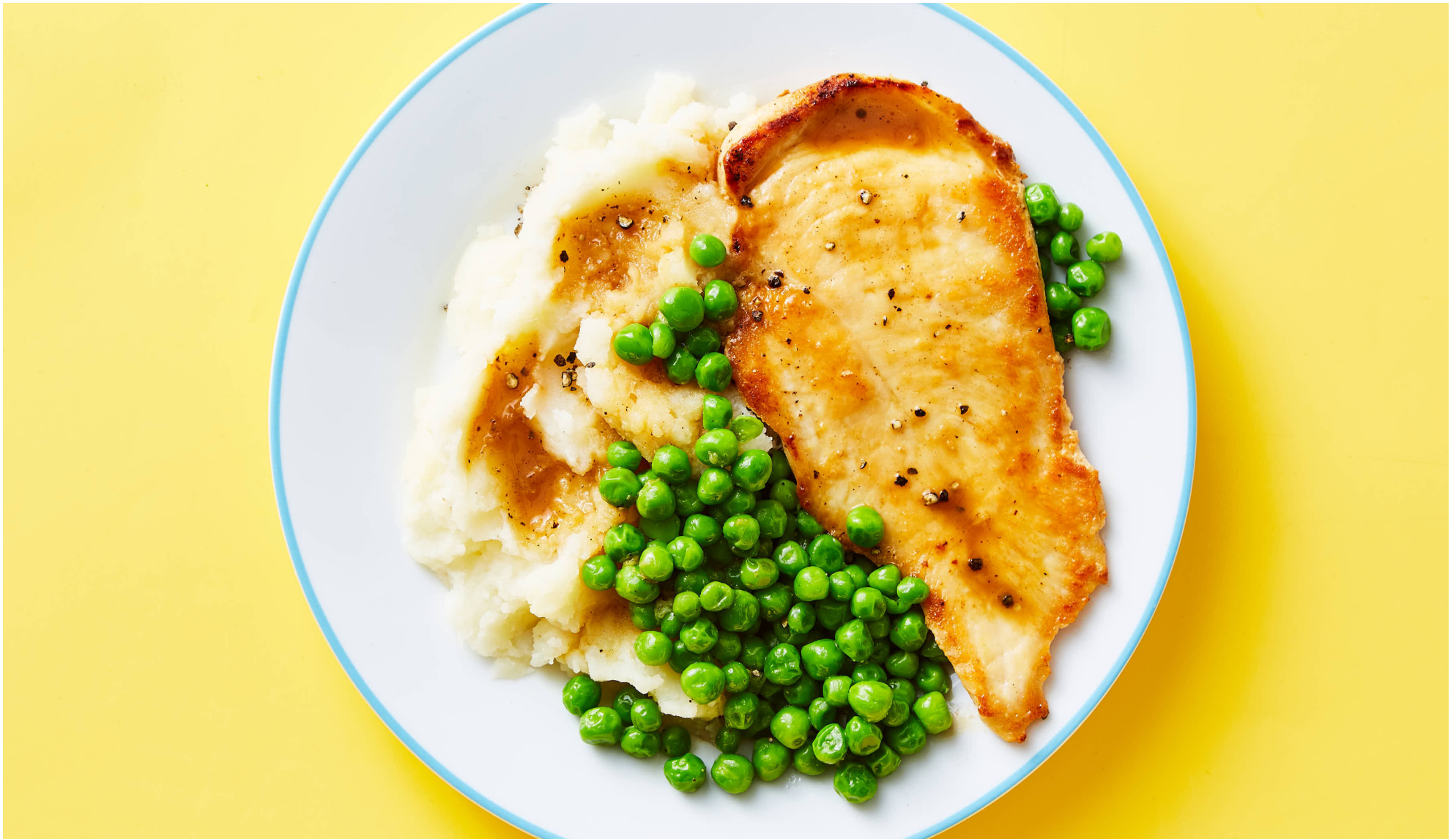


DINNERLY



East Meets West Pan-Roasted Chicken with Mashed Potatoes & Gravy



20-30min



2 Servings

Sometimes the difference between the dinnertime blahs and the dinnertime oohs and ahs is a simple sauce. That's what makes restaurant dishes so darn exciting. And that's what we want. Every. Single. Night. These chicken breasts are pan-seared and topped with a buttery sauce loaded with fresh garlic and ginger. Creamy mashed potatoes and peas give it that extra oomph. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 oz fresh ginger
- 5 oz peas
- 10 oz pkg boneless, skinless chicken breast
- 1 pkt chicken broth concentrate
- ½ oz tamari soy sauce ⁶

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- butter ⁷
- olive oil

TOOLS

- medium saucepan
- microplane or grater
- medium skillet
- potato masher or fork

ALLERGENS

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 30g, Carbs 50g, Protein 43g



1. Cook potatoes

Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan along with **1 teaspoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **⅓ cup cooking water**. Drain potatoes and return to pot off heat; set aside until step 5.



4. Make gravy

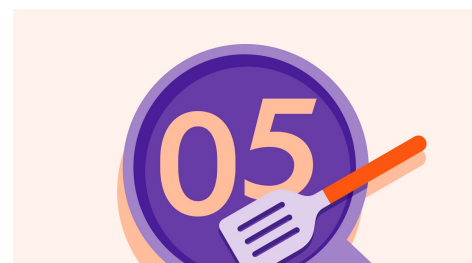
Melt **1 tablespoon butter** in same skillet. Add **grated ginger** and **remaining grated garlic**; cook until fragrant, about 1 minute. Stir in **chicken broth concentrate**, **tamari**, and **½ cup water**. Cook, stirring occasionally, until **gravy** is bubbling and slightly reduced, 1–2 minutes.



2. Sauté peas

While **potatoes** cook, finely grate **½ teaspoon each of garlic and peeled ginger**.

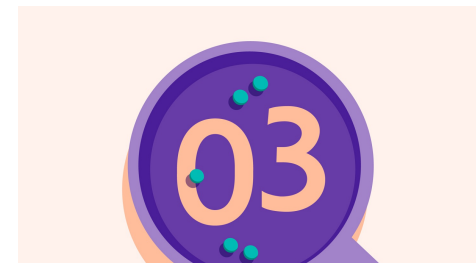
Melt **½ tablespoon butter** in a medium skillet over medium-high. Add **peas**, **¼ teaspoon of the grated garlic**, and **a pinch each of salt and pepper**. Cook, stirring occasionally, until peas are tender and warmed through, 2–3 minutes. Transfer to a bowl; cover to keep warm. Wipe out skillet.



5. Mash potatoes & serve

Return saucepan with **potatoes** to medium heat. Add **2 tablespoons butter** and **reserved cooking water**. Using a potato masher or fork, mash **potatoes** until smooth; season to taste with **salt and pepper**.

Serve **chicken** with **mashed potatoes** and **peas** alongside. Spoon **gravy** over top. Enjoy!



3. Cook chicken

Pat **chicken** dry, then season all over with **salt and pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until well browned and cooked through, 2–3 minutes per side. Transfer to a plate and cover to keep warm until ready to serve.



6. Take it to the next level

Want to up the ante on these mashed potatoes? Stir in roasted garlic and chopped scallions in step 5, then finish with a dollop of crème fraîche.