



Pan-Roasted Chicken with Creamed Leeks,

Crispy Potatoes & Mustard Sauce



40min



2 Servings

Pan-roasted chicken breasts are the ideal blank canvas for bold yet comforting flavors. A Dijon mustard pan-sauce drapes over the chicken, with crispy roasted potatoes on the side for dragging through the silky sauce. But the standout on this plate is creamed leeks! Leeks are an allium with a sweet, oniony taste. We pair the leeks with baby spinach and simmer them in a sour cream and Parmesan sauce. The result is magical!

What we send

- 2 potatoes
- 7 oz leek
- 1 lemon
- garlic
- ¾ oz Parmesan ¹
- 5 oz baby spinach
- 1 oz sour cream ¹
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 1 pkt Dijon mustard

What you need

- neutral oil
- kosher salt & ground pepper
- 4 Tbsp unsalted butter ¹

Tools

- rimmed baking sheet
- microwave
- microplane or grater
- medium saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 830kcal, Fat 45g, Carbs 60g, Protein 52g



1. Microwave potatoes

Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking sheet on lower oven rack to preheat. Scrub **potatoes**; prick all over with a fork. Place in a medium microwave-safe bowl and microwave on high for 5 minutes. Flip potatoes and continue to microwave until soft and can be easily pierced through the center with a knife, 3-5 minutes more.



4. Cook leeks & spinach

In a medium saucepan, heat **3 tablespoons butter** over medium. Add **leeks** and a **pinch of salt**. Cook, stirring occasionally, until very tender, 5-8 minutes. Stir in **grated garlic** and cook until fragrant, about 1 minute. Add **spinach** and cook until just wilted, 1-2 minutes more. Stir in **sour cream, lemon zest** and **2 tablespoons water**. Bring mixture to a boil.



2. Prep ingredients

Meanwhile, halve **leek** lengthwise, then rinse under running water to remove any grit. Pat leek dry and cut crosswise into ¼-inch wide ribbons. Finely grate ½ **teaspoon lemon zest** and squeeze ½ **teaspoon lemon juice**, keeping them separate. Finely grate ½ **teaspoon garlic** and crush 1 large garlic clove. Finely grate **Parmesan**.



5. Cream leeks, cook chicken

Off heat, stir **Parmesan** into **leeks and spinach**; season to taste with **salt** and cover to keep warm until ready to serve. Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until well browned and cooked through, 3-4 minutes per side. Transfer chicken to a cutting board to rest.



3. Roast potatoes

Allow **potatoes** to cool slightly, then cut into 1-inch pieces; return to bowl and add **1 tablespoon oil**. Season with **salt** and **pepper**. Toss potatoes, roughing up the edges, until a thin layer of starch builds up surface of potatoes. Carefully transfer potatoes to preheated baking sheet. Roast on lower rack, stirring halfway through, until golden brown and crisp, 30-35 minutes total.



6. Make pan sauce & serve

Immediately add **crushed garlic** to skillet; cook until lightly browned, 1-2 minutes. Add **broth concentrate**, ½ **cup water**, and **1 teaspoon Dijon**; cook until reduced by half. Off heat, whisk in **lemon juice** and **1 tablespoon butter**; season to taste with **salt** and **pepper**. Slice **chicken**, if desired. Serve **chicken** with **pan sauce**, **potatoes**, and **creamed leeks**. Enjoy!