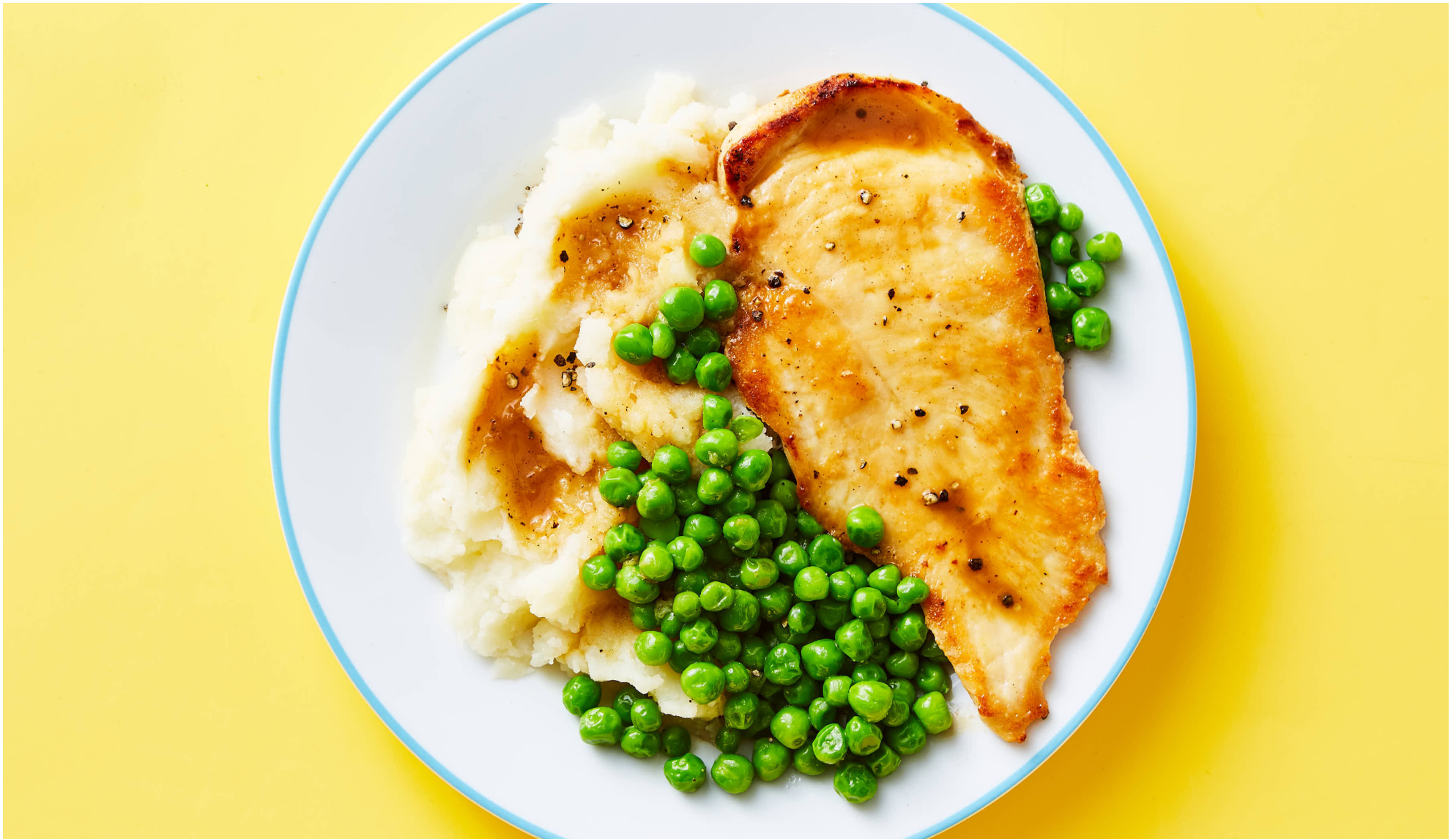


# DINNERLY



## 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! **281**

### 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 <sup>6</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- butter <sup>7</sup>
- 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.



#### 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.



#### 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.



#### 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.



#### 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!



#### 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.