

DINNERLY



Pan-Roasted Chicken & Broccoli with Mashed Potatoes & Gravy



30-40min



2 Servings

Sometimes all we want is to dig into a big pile of creamy mashed potatoes dripping with gravy. And by sometimes, we mean absolutely all the time. This meal is easy, peasy weeknight meat and potatoes—aka exactly what you need in your weekly recipe arsenal. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- 1 pkt turkey broth concentrate
- 10 oz pkg boneless, skinless chicken breast
- 2 (1 oz) sour cream ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic
- all-purpose flour ¹

TOOLS

- small saucepan
- potato masher or fork
- medium skillet

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

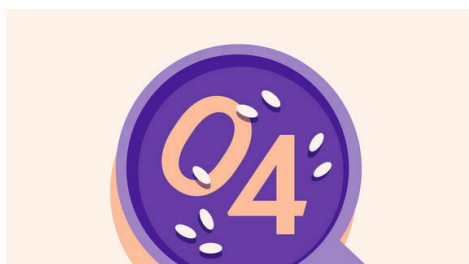
NUTRITION PER SERVING

Calories 680kcal, Fat 34g, Carbs 55g, Protein 43g



1. Cook potatoes

Peel **potatoes**; cut into 1-inch pieces. Transfer to a small saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until tender, 10–12 minutes. Reserve **¼ cup cooking water**; drain and return to saucepan over medium heat. Cook, stirring, until potatoes are dry and breaking apart, 2–3 minutes. Remove from heat.



4. Cook chicken

Pat **chicken** dry and pound to an even ½-inch thickness, if necessary; season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in same skillet over medium-high. Add chicken and cook until golden-brown and cooked through, 3–4 minutes per side. Transfer to plates, leaving **any pan drippings** in skillet.

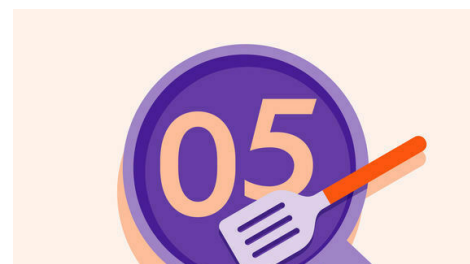


2. Mash potatoes & prep

To saucepan with **potatoes**, add **all of the sour cream, cooking water**, and **1 tablespoon oil**; mash with a potato masher or fork until smooth. Season to taste with **salt** and **pepper**.

Finely chop **1 teaspoon garlic**. Cut **broccoli** into 1-inch florets, if necessary.

In a liquid measuring cup, stir to combine **¾ cup water, broth packet**, and **2 teaspoons flour**.



5. Make gravy & serve

Heat **1 tablespoon oil** and **chopped garlic** in same skillet over medium. Slowly whisk in **broth mixture**. Cook, whisking, until **gravy** is reduced to about ½ cup and coats the back of a spoon, 3–5 minutes; season to taste with **salt** and **pepper**.

Serve **chicken** alongside **broccoli** and **mashed potatoes** with **gravy** spooned over top. Enjoy!



3. Cook broccoli




Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli, ¼ cup water**, and **a pinch of salt**. Cover and cook until water is evaporated and broccoli is crisp-tender, 2–3 minutes. Transfer to a bowl and cover to keep warm; wipe out skillet.



6. Jump on the gravy train!

The thickening component of gravy is roux, a mixture of liquid fat—like pan drippings or oil—and flour. After whisking in the broth mixture, constantly stir to avoid lumps. Want that glistening glow? For gravy that's rich and smooth as silk, whisk in 1 tablespoon butter or heavy cream before serving.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**