

DINNERLY



Pan-Roasted Chicken & Gravy with Roasted Potatoes & Green Beans



30-40min



2 Servings

Comfort food: It's what's for dinner. Tonight we're featuring a smoky paprika and sugar rub, which perfectly coats chicken to create a sweet and savory, crusty exterior. We top it off with a creamy gravy to make every bite ultra satisfying. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb green beans
- ¼ oz granulated garlic
- ¼ oz smoked paprika
- 1 pkt turkey broth concentrate
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- olive oil
- all-purpose flour¹
- butter²

TOOLS

- rimmed baking sheet
- 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

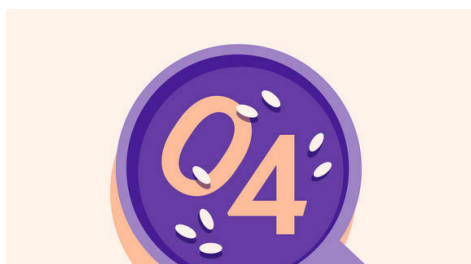
Calories 690kcal, Fat 33g, Carbs 61g, Protein 42g



1. Prep veggies, rub & gravy

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut into ½-inch wedges. Trim **green beans**.

In a small bowl, make sugar rub by combining **1 tablespoon sugar, 1 teaspoon each of smoked paprika and salt, and a few grinds of pepper**. In a liquid measuring cup, stir to combine **broth concentrate** and ½ cup **water**.



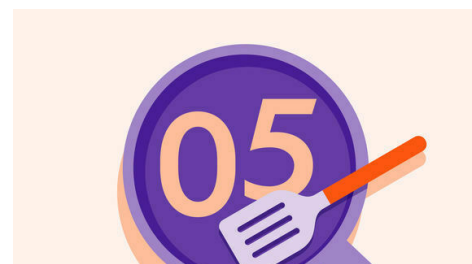
4. Roast veggies

Remove **potatoes** from oven and push to one side of baking sheet. Add **green beans** to open side and drizzle with **1 teaspoon oil**; season with **a pinch each of salt and pepper**. Roast on lower oven rack until green beans are tender and potatoes are golden-brown, about 10 minutes.



2. Start potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on lower oven rack until tender and browned in spots, about 15 minutes.



5. Make gravy & serve

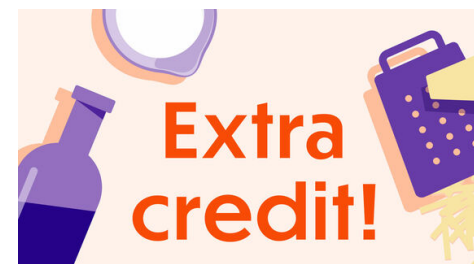
Heat **1 tablespoon oil** in reserved skillet over medium. Add **2 teaspoons flour**; cook, stirring, 30 seconds. Stir in **broth mixture** and ¼ **teaspoon granulated garlic** and bring to a boil; cook until slightly thickened, 2–3 minutes. Remove from heat; whisk in **1 tablespoon butter**.

Serve **pan-roasted chicken** with **green beans** and **potatoes**. Spoon **gravy** over top. Enjoy!



3. Sear chicken

Pat **chicken** dry; pound to an even ½-inch thickness, if desired. Sprinkle all over with **sugar rub**, patting gently to help seasoning adhere. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken; cook until deep golden-brown and cooked through, 3–4 minutes per side (lower heat if browning too quickly). Transfer to a plate; cover to keep warm. Reserve skillet for step 5.



6. Jump on the gravy train!

The thickening component of gravy is roux, a mixture of liquid fat—like melted butter or oil—and flour. Use a rubber spatula or whisk to stir flour into the hot skillet until a golden paste forms. Whisk in broth mixture, constantly stirring to avoid lumps (gravy should be the consistency of heavy cream or just thick enough to coat the back of a spoon).