

DINNERLY



Garlic-Butter Chicken Breast with Oven Fries

& Spinach Salad



30-40min



2 Servings

Sometimes a simple chicken dish just needs an unexpected twist to make it feel fancy. Here, an easy pan sauce of garlic-butter and sliced scallions takes this pan-roasted chicken breast from average to Top Chef worthy. Paired with crispy oven-baked fries and a bright spinach salad, this dinner hits all the right notes. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 plum tomato
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz granulated garlic
- 5 oz baby spinach

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) ¹⁷
- butter ⁷

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 750kcal, Fat 46g, Carbs 48g, Protein 40g



1. Roast french fries

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Scrub **potatoes**; cut into ¼-inch fries. Toss in a medium bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully spread onto preheated baking sheet; roast on lower oven rack until tender, about 20 minutes. Flip fries and roast until golden-brown and crisp, about 5 minutes more.



2. Prep ingredients

Meanwhile, trim ends from **scallions** and thinly slice. Cut **tomato** into ½-inch pieces.

In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Add **tomatoes**, stirring to coat; set aside to marinate until step 5.



3. Cook chicken

Pat **chicken** dry, then 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.



4. Make garlic butter

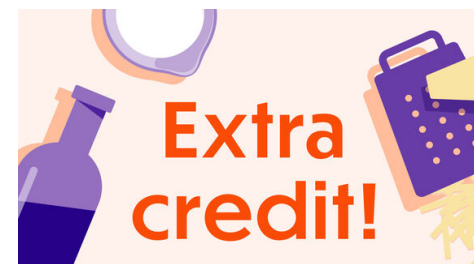
Add ½ **teaspoon granulated garlic** and **2 tablespoons butter** to skillet; cook, shaking skillet to coat chicken, until butter is melted, about 30 seconds. Off heat, stir in **scallions**; season to taste with **salt** and **pepper**.



5. Finish & serve

Generously season **fries** with **salt** and **pepper**; carefully toss to coat. Add **spinach** to bowl with **tomatoes**, tossing to coat.

Serve **garlic-butter chicken** with **french fries** and **spinach salad**. Spoon **pan sauce** over top. Enjoy!



6. Take it to the next level

You know what makes everything better? Cheese. Crumble feta over the spinach salad or toss with your french fries to add a gooey decadence to your weeknight dinner.