

# DINNERLY



## Tuscan Rosemary Chicken with Parmesan Potatoes & Broccoli



30-40min



2 Servings

As President of the Crispy Potatoes Club, we declare these Parmesan potatoes a dinnertime treasure. They're served with juicy rosemary chicken and charred broccoli for a roundtrip to flavortown. We've got you covered!



## WHAT WE SEND

- 2 potatoes
- ¼ oz fresh rosemary
- ½ lb broccoli
- 10 oz pkg boneless, skinless chicken breast
- 1 pkt turkey broth concentrate
- ¾ oz Parmesan <sup>7</sup>

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 620kcal, Fat 28g, Carbs 51g, Protein 44g



### 1. Start potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, quarter, then cut into ½-inch wedges. Transfer potatoes to one half of a rimmed baking sheet. Toss with **1 tablespoon oil** and **a generous pinch each of salt and pepper**. Roast on lower oven rack until just tender, about 15 minutes (no need to flip).



### 2. Prep ingredients

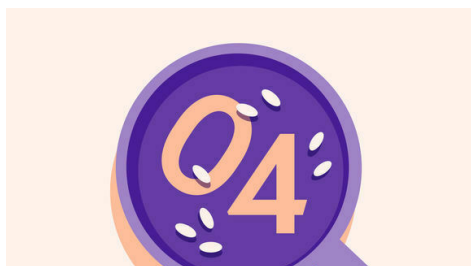
Meanwhile, pick and finely chop **2 teaspoons rosemary leaves**. Finely chop **2 teaspoons garlic**. In a small bowl, combine **rosemary, half of the chopped garlic**, and **2 teaspoons oil**; set aside for step 4.

Trim ends from **broccoli**; cut crowns into 1-inch florets. Pat **chicken** dry, then pound to ½-inch thickness; season with **salt** and **pepper**.



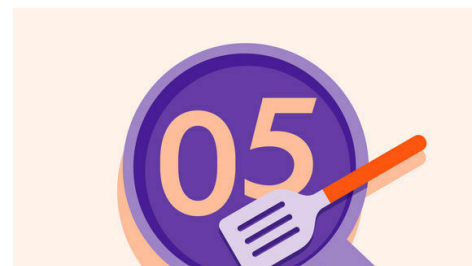
### 3. Roast veggies

Once tender, flip **potatoes** and sprinkle all over with **Parmesan**. Transfer **broccoli** to open side of baking sheet, then drizzle with **1 tablespoon oil**; season with **a generous pinch each of salt and pepper**. Roast on lower oven rack until broccoli is tender and potatoes are crisp, 10–12 minutes.



### 4. Cook chicken

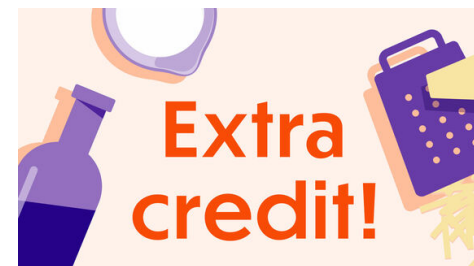
While veggies roast, rub **garlic-rosemary mixture** all over **chicken**. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3–4 minutes per side. Transfer to plates and cover to keep warm.



### 5. Make pan sauce & serve

Drain **all but 1 teaspoon oil** from skillet. Add **remaining garlic** and cook over medium-high heat until sizzling, about 30 seconds. Add **turkey broth concentrate** and **¼ cup water**; simmer until slightly reduced, about 3 minutes. Stir in **1 tablespoon butter**.

Serve **chicken** with **Parmesan potatoes** and **broccoli** alongside. Spoon **pan sauce** over top. Enjoy!



### 6. Pro tip!

If you find your potatoes are sticking to the baking sheet after roasting with the cheese in step 3, they're not done cooking! The potatoes will easily release from the baking sheet when well browned and crisp.