



## Chicken Vesuvio & Parmesan Roasted Potatoes

with Lemon-Herb Sauce & Peas



30-40min



2 Servings

Chicken Vesuvio is an Italian-American delicacy hailing from Chicago. What makes this dish extra tasty? The irresistible pan-sauce, bursting with lemon and fresh oregano, which coats quick-cooking boneless chicken breasts and crisp Parmesan coated potatoes.



## What we send

- 2 Yukon gold potatoes
- garlic
- 1 red onion
- ¼ oz fresh oregano
- ¾ oz Parmesan <sup>1</sup>
- 1 lemon
- 1 pkt chicken broth concentrate
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz fresh parsley
- 5 oz peas

## What you need

- olive oil
- kosher salt & ground pepper
- butter <sup>1</sup>

## Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

## Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

## Allergens

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

## Nutrition per serving

Calories 670kcal, Fat 31g, Carbs 55g, Protein 51g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, halve lengthwise, and cut into ½-inch thick wedges. Toss on a rimmed baking sheet with **1 tablespoon oil** and **a generous pinch each of salt and pepper**. Roast on lower oven rack until lightly browned underneath, 12-15 minutes.



### 4. Season & cook chicken

Pat **chicken** dry and pound to ½-inch thickness, if desired. Rub each breast with **chopped oregano** and season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until browned and cooked through, 3-4 minutes per side. Transfer chicken to a plate.



### 2. Prep ingredients

Thinly slice **1 large garlic clove**. Halve and thinly slice **all of the onion** lengthwise into half-moons. Pick and finely chop **1½ teaspoons oregano leaves**; discard stems. Finely grate **Parmesan**. Squeeze **1 tablespoon lemon juice** into a liquid measuring cup. Add **chicken broth concentrate** and **⅔ cup water** to lemon juice; stir to combine. Cut any remaining lemon into wedges.



### 5. Make sauce

Melt **2 tablespoons butter** in same skillet over medium-high heat. Add **sliced garlic** and **onions**; season with **salt and pepper**. Cook, stirring occasionally, until onions are softened and golden, 3-4 minutes. Add **broth mixture**, scraping up any browned bits from the bottom of the skillet. Bring to a boil. Meanwhile, pick and coarsely chop **parsley leaves**; discard stems.



### 3. Roast potatoes with Parm

Sprinkle **half of the Parmesan** over **roasted potatoes**. Roast on lower oven rack until potatoes are golden brown and crisp underneath, 10-12 minutes.



### 6. Finish & serve

Add **chicken, peas, parsley**, and **remaining oregano** to **sauce**. Simmer over medium-low until peas are warmed, 2-3 minutes. Transfer chicken to plates. Add **potatoes** to skillet, stirring to coat in sauce. Serve **chicken** with **potatoes and peas**, spooning **lemon-herb sauce** over top. Sprinkle with **remaining Parmesan**. Pass any **lemon wedges** for squeezing over. Enjoy!