

# DINNERLY



## Keto-Friendly Lemon-Oregano Chicken

with Roasted Broccoli



20-30min



2 Servings

Turns out you CAN have the best of both worlds, at least when it's time to eat. This uber-healthy meal checks all the nutritional boxes, but does it skimp on flavor? We wouldn't even dream of it. Garlic, butter, and lemon is all you need to turn this succulent chicken and oven-roasted broccoli into a guilt-free party in your mouth. We've got you covered!

#### WHAT WE SEND

- ½ lb broccoli
- 1 lemon
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz dried oregano

#### WHAT YOU NEED

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

#### TOOLS

- medium ovenproof skillet
- rimmed baking sheet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 320kcal, Fat 17g, Carbs 9g, Protein 36g

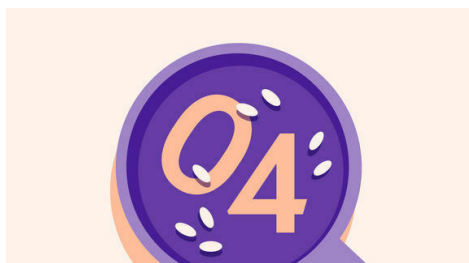


#### 1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds.

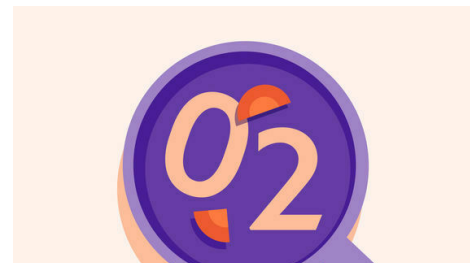
Finely chop 1 **teaspoon garlic**. Cut **broccoli** into 1-inch florets, if necessary. Slice **half of the lemon** into thin rounds; cut remaining into wedges for serving.

Cut 1½ **tablespoons butter** into small pieces.



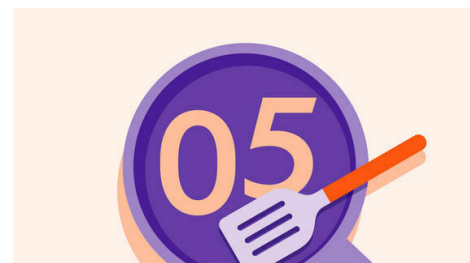
#### 4. Bake chicken & broccoli

Bake **broccoli** on bottom oven rack until tender and browned in spots, 7–8 minutes. Bake **chicken** on upper oven rack until **lemon slices** are lightly browned around the edges and chicken is cooked through, 12–15 minutes.



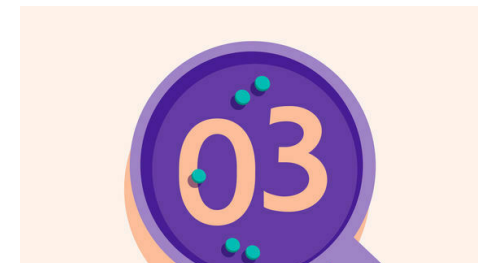
#### 2. CHICKEN VARIATION

Pat **chicken** dry; season all over with **salt** and **pepper**. Transfer to a medium ovenproof skillet. Arrange **lemon slices** over chicken, then scatter **butter** evenly over top. Sprinkle with **chopped garlic** and a **generous pinch of oregano**. Carefully add 3 **tablespoons water** to skillet (do not pour over chicken!).



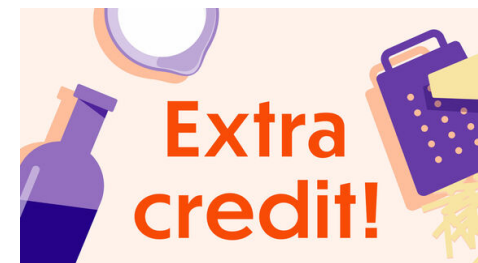
#### 5. Serve

Serve **lemon oregano chicken** with **roasted broccoli** alongside, and **any pan juices** spooned over top. Pass **lemon wedges** for squeezing, if desired. Enjoy!



#### 3. Prep broccoli

On a rimmed baking sheet, toss **broccoli** with 1 **tablespoon oil**; season with **salt** and **pepper**.



#### 6. Add a carb

We made this a low carb meal on purpose, but feel free to add a side of crusty bread or roasted potatoes for soaking up any extra pan juices.