



## Pan-Roasted Chicken & Horseradish Cream

with Bistro Potatoes & Pear-Celery Salad



30-40min



2 Servings

Boneless, skinless chicken breasts get the star treatment! The chicken is pan-roasted for the tastiest golden crust and served with a tangy horseradish cream sauce. Paired with skillet potatoes and a super crisp pear-celery salad, it's a bistro-worthy meal you can easily put together at home.



## What we send

- 12 oz red potatoes
- garlic
- 1 medium bag celery
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 2 (1 oz) sour cream <sup>1</sup>
- 1 oz horseradish <sup>2</sup>
- ¼ oz fresh parsley
- 1 pear

## What you need

- olive oil
- kosher salt & pepper
- butter <sup>1</sup>
- white wine vinegar (or apple cider vinegar)
- all-purpose flour (or gluten-free alternative)

## Tools

- medium ovenproof skillet
- medium skillet

## Allergens

Milk (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 870kcal, Fat 50g, Carbs 62g, Protein 47g



### 1. Prep potatoes

Preheat oven to 450°F with a rack in the upper third.

Very thinly slice **potatoes**. Toss in a medium ovenproof skillet with **1 tablespoon oil**; season with **salt** and **pepper**. Arrange potatoes in skillet, overlapping in concentric circles.



### 4. Cook chicken

Pat **chicken** dry, then season with **salt** and **pepper**; toss with **1 tablespoon flour**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken; cook until browned and cooked through, 2-3 minutes per side. Transfer to plates.



### 2. Roast potatoes

Cut **2 tablespoons butter** into small pieces, then sprinkle over **potatoes**.

Roast on upper oven rack until potatoes are tender when pierced with a knife and browned in spots, 25-30 minutes.



### 5. Season sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **chopped garlic**; cook until fragrant, about 30 seconds. Add **¼ cup water** and **broth concentrate**. Bring to a boil, then cook until liquid is reduced by half, about 1 minute.

Off heat, whisk in **sour cream** and **horseradish**. Season to taste with **salt** and **pepper**.



### 3. Marinate celery

Meanwhile, finely chop **1 teaspoon garlic**. Trim ends from **celery**, then thinly slice.

In a medium bowl, combine **2 teaspoons vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add celery, stirring to coat.



### 6. Finish salad & serve

Coarsely chop **parsley leaves and stems**. Quarter **pear** lengthwise, scoop out core and stem, then thinly slice crosswise. Add parsley and pears to bowl with **celery**; stir to combine. Season with **salt** and **pepper**.

Spoon **horseradish cream sauce** over **chicken**, then serve with **skillet potatoes** and **salad**. Enjoy!