

DINNERLY



Brown Sugar-Rubbed Chicken with Roasted Potatoes & Green Beans



30-40min



2 Servings

Comfort food: it's what's for dinner. Tonight's dinner features a smoky paprika and brown sugar rub, which perfectly coats chicken to create a sweet and savory, crusty exterior. We top it off with a creamy gravy for ultimate comfort in every bite. We've got you covered!

WHAT WE SEND

- 1 russet potato
- ½ lb green beans
- 2 oz dark brown sugar
- ¼ oz smoked paprika
- 1 pkt turkey broth concentrate
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour (or gluten-free alternative)
- butter ⁷
- garlic

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

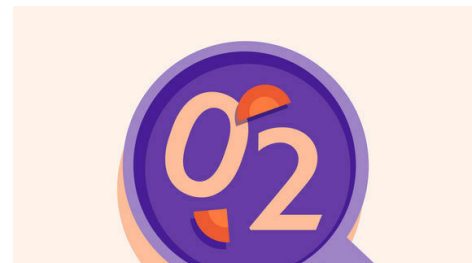
NUTRITION PER SERVING

Calories 640kcal, Fat 29g, Carbs 66g, Protein 34g



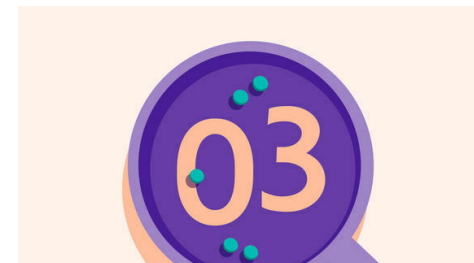
1. Prep ingredients

Preheat oven to 450°F with racks in the lower third. Scrub **potato**, then cut into ½-inch wedges. Trim **green beans**. Finely chop **1 teaspoon garlic**. In a small bowl, stir to combine **2 tablespoons brown sugar, 1 teaspoon each of smoked paprika and salt, and a few grinds of pepper**. In a liquid measuring cup, stir **turkey broth concentrate** into ½ cup **water**.



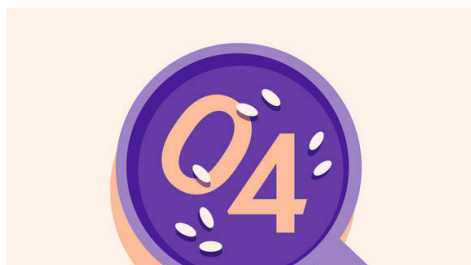
2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on lower oven rack until tender and browned in spots, about 15 minutes.



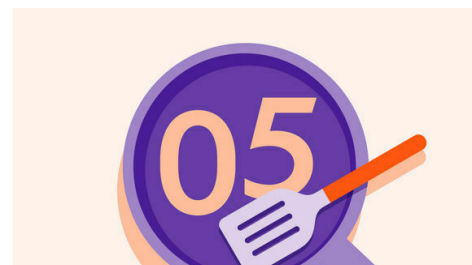
3. Sear chicken

Pat **chicken** dry, then pound to an even ½-inch thickness, if desired. Sprinkle all over with **brown sugar rub**, patting gently to help seasoning adhere. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until deep golden-brown and cooked through, 3–4 minutes per side. Transfer to a plate and cover to keep warm. Reserve skillet for step 5.



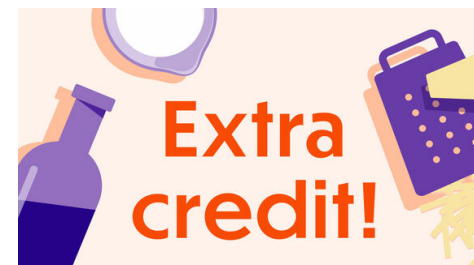
4. Roast green beans

Once tender and starting to brown, remove **potatoes** from oven and push to one side of the baking sheet. Add **green beans** to open side and drizzle with **1 teaspoon oil** and season with **a pinch each of salt and pepper**. Roast on lower oven rack until green beans are tender and potatoes are golden-brown, about 10 minutes.



5. Make gravy & serve

Heat **1 tablespoon oil** in reserved skillet over medium. Add **chopped garlic** and **2 teaspoons flour**; cook until fragrant, 30 seconds. Stir in **broth mixture**. Bring to a boil; cook until liquid is slightly thickened, 2–3 minutes. Off heat, then whisk in **1 tablespoon butter**. Serve **chicken** alongside **green beans** and **potatoes** with **gravy** spooned over top. Enjoy!



6. Jump on the gravy train!

The thickening component of gravy is roux, a mixture of liquid fat—like melted butter or oil—and flour. Use a rubber spatula or whisk to stir flour into the hot skillet until a golden paste forms. Whisk in broth mixture, constantly stirring to avoid lumps. (Gravy should be the consistency of heavy cream or just thick enough to coat the back of a spoon.)