

DINNERLY



Low-Carb Creamy Italian Chicken & Asparagus

with Charred Onions



20-30min



2 Servings

Back in the day when we were just kids, our parents knew that if they loaded a salad with creamy Italian dressing that we were 150% more likely to eat it. These days, we're not kids, but our love for those those creamy Italian flavors has never quit. So, now that we're calling the shots, why limit it to just salads? Drape it over chicken and veggies too! We've got you covered!

WHAT WE SEND

- 1 yellow onion
- ½ lb asparagus
- 1 oz sour cream ⁷
- ¼ oz granulated garlic
- ¼ oz Italian seasoning
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

TOOLS

- grill or grill pan
- meat mallet (or heavy skillet)

ALLERGENS

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

NUTRITION PER SERVING

Calories 360kcal, Fat 18g, Carbs 16g, Protein 37g



1. Prep onion & asparagus

Slice **onion** into ¼-inch thick rings, keeping the rings intact. Snap off woody ends from **asparagus**.

In a medium bowl, toss asparagus with 1 **tablespoon oil**, **salt**, and **a few grinds of pepper**. Brush onion rings lightly with **oil**.



2. Make dressing

Heat a grill to high, if using (see step 6!).

In a medium bowl, stir to combine **sour cream**, **a pinch of granulated garlic**, **1 teaspoon each of vinegar and Italian seasoning**, **1 tablespoon each of oil and water**, **teaspoon salt**, and **a few grinds of pepper**; set aside until step 5.



3. Grill veggies

Heat a grill pan to high, if using. Place **asparagus** on grill or grill pan and grill until charred in spots, 2–3 minutes. Push asparagus to one side and add **onions**; cover and cook, about 2 minutes. Flip, then cover and cook until tender and slightly charred, 2–3 minutes. Transfer veggies to a plate; cover to keep warm until ready to serve.



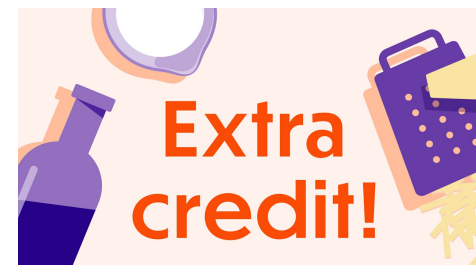
4. Grill chicken

While **veggies** grill, pat **chicken** dry. Using a meat mallet or heavy skillet, pound to an even ¼-inch thickness; season all over with **salt** and **a few grinds of pepper**. Grill chicken, reducing heat to medium-high, until lightly charred and cooked through, 2–3 minutes per side.



5. Finish & serve

Serve **grilled chicken** with **some of the Italian dressing** drizzled otop and **charred asparagus and onions** alongside. Serve **remaining dressing** on the side for dipping. Enjoy!



6. No grill, no problem!

Use a skillet! Heat 1 tablespoon oil in a medium skillet over medium-high. Add onions, asparagus, and 1 tablespoon of water. Cover and cook until tender, 2–3 minutes. Transfer to a plate, covering to keep warm. Add 1 tablespoon of oil to the same skillet, and cook chicken until browned and cooked through, flipping once, 2–3 minutes.