

DINNERLY



Lemony Chicken & Broccoli with Roasted Garlic Potatoes



30-40min



2 Servings

Chicken and broccoli are already the best of friends. All we did was invite along a few more pals: a chicken Francese-style batter, a lemony pan sauce, and roasted potatoes topped with garlic oil. That's because this party is BYOF—bring your own flavor—and Dinnerly is always the life of that kind of party. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ¼ oz granulated garlic
- ½ lb broccoli
- 1 lemon
- 1 pkt chicken broth concentrate
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 1 large egg ¹
- ½ cup all-purpose flour ²
- butter ³

TOOLS

- rimmed baking sheet
- microplane or grater
- meat mallet (or heavy skillet)
- medium skillet

COOKING TIP

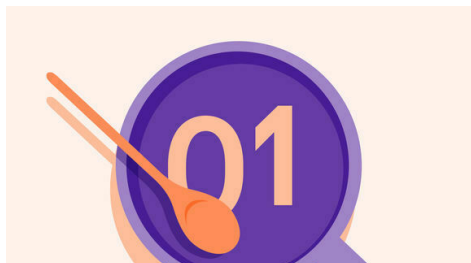
When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously. Careful, oil may splatter while frying!

ALLERGENS

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 36g, Carbs 76g, Protein 50g

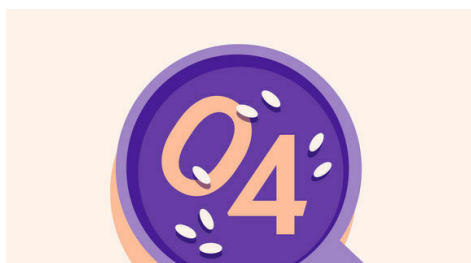


1. Roast garlic potatoes

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

Scrub **potatoes**; cut into 1-inch cubes. Toss on a rimmed baking sheet with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast until golden, 10–12 minutes.

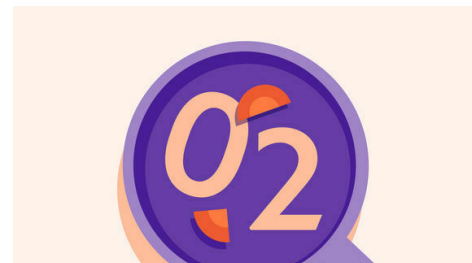
In a small bowl, stir together **1 tablespoon oil** and **½ teaspoon granulated garlic**. Flip potatoes; brush with **garlic oil**. Cook until crisp, 7–9 minutes.



4. Cook broccoli & chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and **2 tablespoons water**; cover and cook until tender, 2–3 minutes. Season to taste. Transfer to a bowl; wipe out skillet.

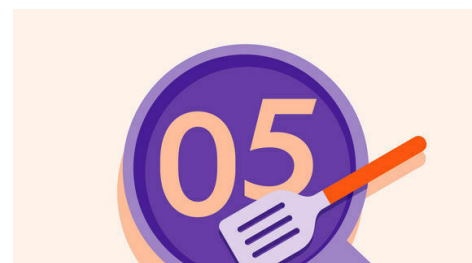
Heat **½-inch oil** in skillet until shimmering (see cooking tip!). Add **chicken**; fry until golden, crisp, and cooked through, 3–4 minutes per side. Transfer to a paper towel-lined plate.



2. Prep broccoli & sauce

While **potatoes** roast, cut **broccoli** into 1-inch florets, if necessary.

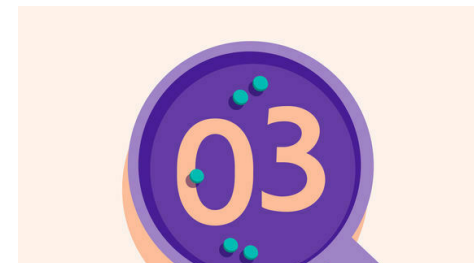
In a liquid measuring cup, finely grate **1 teaspoon lemon zest** and squeeze **1 tablespoon lemon juice**. Whisk in **chicken broth concentrate** and **½ cup water**. Set aside for step 5.



5. Make sauce & serve

Let skillet cool for 1 minute, then discard **oil**. Heat **1 tablespoon butter** and **broth mixture** in same skillet over medium-high. Cook, whisking, until **sauce** is slightly thickened, about 2 minutes.

Serve **fried chicken** with **broccoli** and **roasted garlic potatoes** alongside. Spoon **lemony pan sauce** over top. Enjoy!

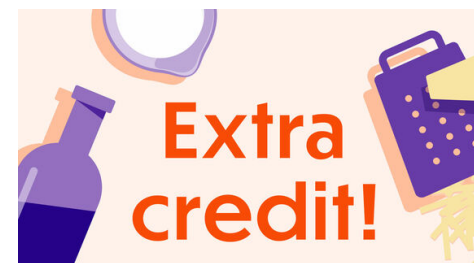


3. Prep chicken

In a shallow bowl, beat **1 large egg**, **1 tablespoon water**, and **a pinch each of salt and pepper**.

In a second bowl, combine **½ cup flour** and **a pinch each of salt and pepper**.

Pat **chicken** dry, then pound to an even ¼-inch thickness. Press into **flour mixture**, tapping off excess, then dip into **egg mixture**. Press into flour once more, coating well, and tap off excess.



6. Quick garlic aioli

Make a quick garlic aioli for dipping or to serve on the side. In a small bowl, mix to combine mayo, chopped garlic, lemon juice, and a drizzle of olive oil. Season to taste with salt and pepper.