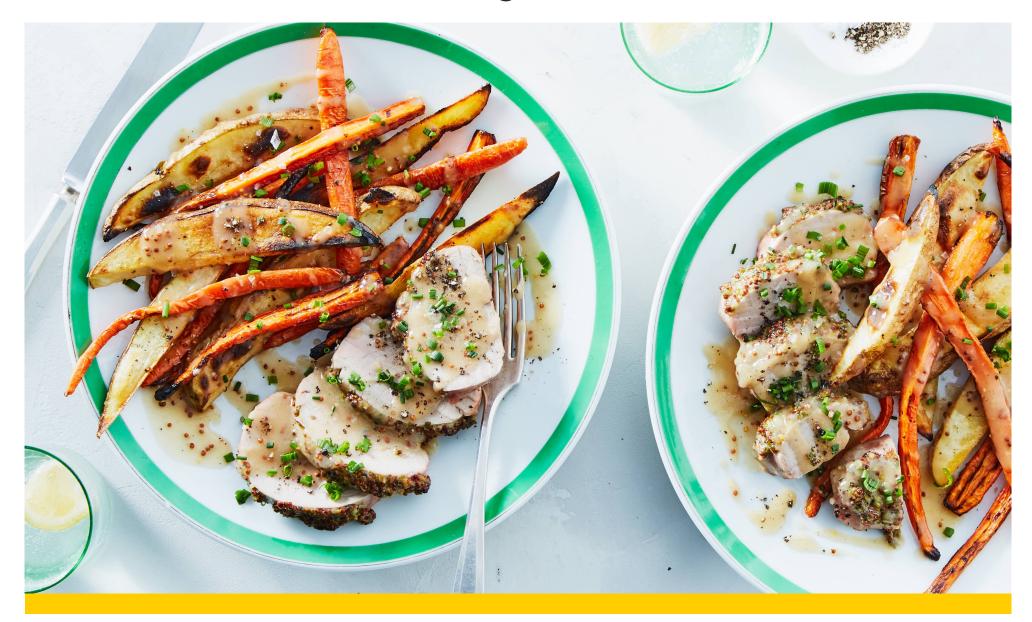
# MARLEY SPOON



# **Garlic-Herb Chicken Breast**

with Roasted Potatoes & Gravy

🔊 30-40min 🔌 2 Servings

We've taken a delectable chicken breast and slathered it in a flavorful garlicherb paste. The meat and veggies roast at the same time, leaving plenty of time to whip up a savory gravy. Bonus: no peeling required in this dish, cutting down on the prep!

#### What we send

- 2 potatoes
- 1 lb carrots
- garlic
- ¼ oz fresh chives
- 1 pkt chicken broth concentrate
- ¼ oz Dijon mustard
- 12 oz pkg boneless, skinless chicken breasts

#### What you need

- apple cider vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper
- all-purpose flour (or glutenfree alternative)

#### Tools

- microplane or grater
- rimmed baking sheet
- small saucepan

#### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### Nutrition per serving

Calories 640kcal, Fat 21g, Carbs 68g, Protein 47g



**1. Prep ingredients** 

Preheat oven to 450°F with a rack in the top position. Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. Scrub and **half of the carrots**(save rest for own use), then cut lengthwise into ½-inch thick sticks. Finely grate ½ **teaspoon garlic**. Finely chop **chives**.

In a liquid measuring cup, combine chicken broth concentrate, ¾ cup water, and 1½ teaspoons vinegar.



4. Roast chicken & veggies

Roast **chicken** and **vegetables** on top oven rack until chicken is cooked through and reaches 165°F internally, 12-15 minutes. Transfer chicken to a cutting board and let rest for 5-10 minutes. Keep vegetables on baking sheet.



2. Season vegetables

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

## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 3. Make paste, prep chicken

In a small bowl, combine grated garlic, half of the chopped chives, 1 tablespoon oil, and 1 teaspoon Dijon mustard; season herb paste with salt and pepper.

Pat **chicken** dry and season all over with **salt** and **pepper**. Spread herb paste over the top of each piece of chicken. Place on baking sheet with **vegetables**.



5. Make gravy

Heat **1 tablespoon oil** in a small saucepan over medium. Add **1 tablespoon flour** and cook, stirring, until flour is golden, 1-2 minutes. Slowly whisk in **prepared chicken broth**; bring to a simmer.

Cook, stirring occasionally, until gravy is thick enough to coat the back of a spoon, about 5 minutes. Stir in **remaining Dijon mustard**; season to taste with **salt** and **pepper**.



6. Broil vegetables & serve

Switch oven to broil. Broil **vegetables** on top oven rack until tender and charred in spots, 2-5 minutes (watch closely as broilers vary). Slice **chicken** and stir **any resting juices** into **gravy**.

Serve **chicken** with **vegetables** alongside and **gravy** for drizzling over. Garnish with **remaining chives**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM) View the recipe online by visiting your account at marleyspoon.com **BFY #marleyspoon**