

DINNERLY



Chicken Vesuvio with Parmesan Potatoes & Peas



40min



2 Servings

You can't go wrong with a classic, and this chicken vesuvio is here to prove it. Roasted potatoes are topped with melted Parm and peas, then browned chicken breast gets a buttery pan sauce and a squeeze of lemon. What more do you need? Just a good appetite. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 lemon
- 1 pkt chicken broth concentrate
- 10 oz pkg boneless, skinless chicken breast
- 5 oz peas
- ¾ oz Parmesan ⁷
- 1 pkg ready to heat garlic bread ^{1,7}

WHAT YOU NEED

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

TOOLS

- microplane or grater
- 2 rimmed baking sheets
- medium skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 29g, Carbs 51g, Protein 44g

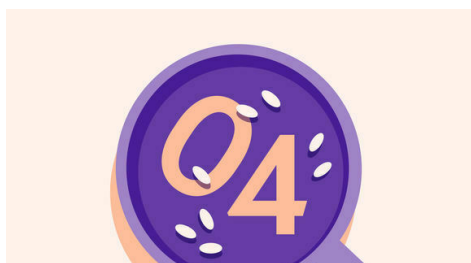


1. Prep ingredients

Preheat oven to 425°F with a rack in the center and lower third.

Scrub **potatoes**; cut into ½-thick wedges. Into a small bowl, squeeze **2 teaspoons lemon juice**; cut remaining into wedges. Mince **2 cloves garlic**. Finely grate **Parmesan**, if necessary.

Remove **garlic bread** from package; discard absorber packet. Split halves and smooth **garlic-Parmesan spread**, if necessary.



4. Make pan sauce

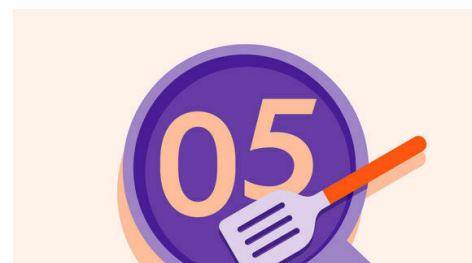
To same skillet over medium-high, add **chopped garlic**, **1 tablespoon butter**, and **2 teaspoons flour**. Cook, stirring, until toasted and fragrant, about 30 seconds. Stir in **broth concentrate** and **¾ cup water** and bring to a simmer. Stir in **lemon juice** and season to taste. Return **chicken** to skillet and flip to coat in **sauce**.



2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with **2 tablespoons oil** and a **generous pinch each of salt and pepper**. Roast on lower oven rack until tender and browned, about 20 minutes. Flip and continue cooking until deeply golden, 12–15 minutes more.

Place **garlic bread** spread-side up on a separate rimmed baking sheet. Bake on center rack until golden brown, 12–15 minutes.



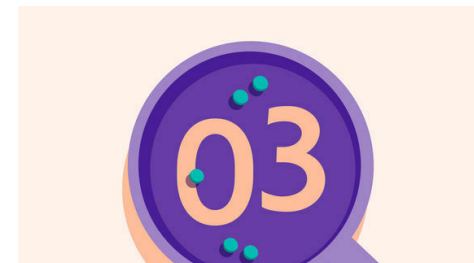
5. Finish & serve

Sprinkle **all of the peas** and **half of the Parmesan** over **potatoes**. Return to oven and cook until peas are warmed through and cheese is melted, 2–4 minutes. Spoon potatoes and peas onto plates. Top with **chicken** and drizzle with **pan sauce**.

Serve **chicken vesuvio** with **remaining Parmesan** sprinkled over top, and **lemon wedges** on the side for squeezing. Enjoy!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

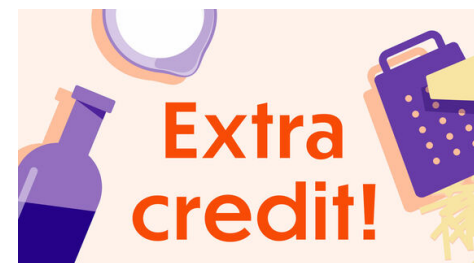
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3. Prep & cook chicken

Once **potatoes** are flipped, pat **chicken** dry; pound to an even ½-inch thickness, if desired. Season all over with **salt and pepper**. Evenly coat each breast with **1 teaspoon flour**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken; cook until cooked through, 3–5 minutes per side. Transfer to a plate.



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, like in step 3. Want that glistening glow? For an extra rich gravy that's smooth as silk, whisk in an extra tablespoon of butter or heavy cream just before serving.