

DINNERLY



BBQ Chicken with Creamy Mashed Potatoes

& Garlicky Broccoli



30min



2 Servings

It's no exaggeration when we say this BBQ plate gives us life. Baked chicken and broccoli is one thing, but potatoes mashed with cream cheese? We can't resist, so neither can you. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 oz cream cheese ⁷
- ¼ oz granulated garlic
- ½ lb broccoli
- 10 oz pkg boneless, skinless chicken breast
- 2 oz barbecue sauce

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- olive oil

TOOLS

- small saucepan
- rimmed baking sheet
- aluminium foil

ALLERGENS

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

NUTRITION PER SERVING

Calories 670kcal, Fat 31g, Carbs 60g, Protein 41g



1. Cook potatoes

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

Peel **potatoes**; cut into 1-inch pieces. Transfer to a small saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until tender, 10–12 minutes. Reserve ¼ **cup cooking water**, then drain.



2. Mash potatoes

Return **potatoes** to saucepan off heat. Add **cream cheese**, **reserved cooking water**, ½ **teaspoon granulated garlic**, and 2 **tablespoons butter**; mash with a potato masher or fork until smooth. Season to taste with **salt** and **pepper**. Cover to keep warm until ready to serve.

Line a rimmed baking sheet with foil. Cut **broccoli** into 1-inch florets, if necessary.



3. Prep chicken & broccoli

In a medium bowl, toss **broccoli** with 1 **teaspoon granulated garlic** and 1 **tablespoon oil**; season to taste with **salt** and **pepper**. Transfer to prepared baking sheet, arranging around edges.

Pat **chicken** dry. Toss in same bowl with **remaining granulated garlic**, **salt**, **pepper**, and 1 **tablespoon oil**. Arrange in center of baking sheet.



4. Bake chicken & broccoli

Bake **chicken and broccoli** on upper oven rack until chicken is just cooked through and broccoli is tender, 12–15 minutes. Remove from oven; brush chicken on all sides with **barbecue sauce**.

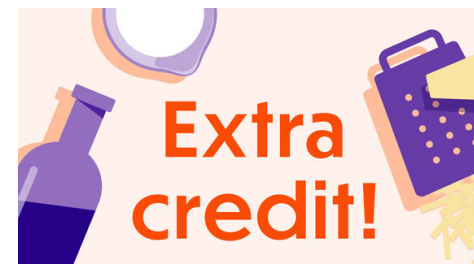
Switch oven to broil.



5. Broil & serve

Return baking sheet to upper oven rack and broil until **sauce** is caramelized and **broccoli** is deeply browned in spots, 2–3 minutes (watch closely as broilers vary). Stir **potatoes** on medium-low heat to warm through, if necessary.

Serve **BBQ chicken** with **garlicky broccoli** and **mashed potatoes**. Enjoy!



6. Carbo-load!

Serve this dish with a buttery dinner roll, crusty ciabatta, fluffy cornbread, or whatever you like!