

DINNERLY



Garlic-Butter Chicken with French Fries & Spinach Salad



30-40min



2 Servings

Sometimes a simple chicken dish just needs an unexpected twist to make it feel fancy. Here, an easy pan sauce of garlic-butter and sliced scallions takes this pan-roasted chicken from average to Top Chef worthy. Paired with crispy oven-baked fries and a bright spinach salad, this dinner hits all the right notes. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 plum tomato
- 2 oz balsamic vinaigrette
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz granulated garlic
- 5 oz baby spinach

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 38g, Carbs 60g, Protein 41g



1. Roast french fries

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Scrub **potatoes**; cut into ¼-inch fries. Toss in a medium bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully spread onto preheated baking sheet; roast on lower oven rack until tender, about 20 minutes. Flip fries and roast until golden-brown and crisp, about 5 minutes more.



2. Prep ingredients

While **fries** roast, trim ends from **scallions**, then thinly slice. Cut **tomato** into ½-inch pieces.

Transfer **balsamic vinaigrette** and **chopped tomatoes** to a medium bowl, stirring to coat; set aside to marinate until step 5.



3. Prep & brown chicken

Pat **chicken** dry, then pound to an even ½-inch thickness, if desired. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high.

Place **2 tablespoons flour** on a plate. Dredge chicken in flour, tapping off any excess. Add to skillet; cook, without stirring, until well browned on the bottom, 3–4 minutes.



4. Finish chicken & sauce

Flip **chicken** and continue to cook until cooked through, 1–2 minutes more.

Add ½ **teaspoon granulated garlic** and **2 tablespoons butter** to skillet; cook, shaking skillet to coat chicken, until butter is melted, about 30 seconds. Remove from heat and stir in **sliced scallions**; season to taste with **salt** and **pepper**.



5. Finish & serve

Generously season **fries** with **salt** and **pepper**; carefully toss to coat. Add **spinach** to bowl with **tomatoes and dressing**, tossing to coat.

Serve **garlic-butter chicken** with **french fries** and **spinach salad** alongside. Spoon **pan sauce** over top. Enjoy!



6. Take it to the next level

You know what makes everything better? Cheese. Crumble feta over the spinach salad or toss with your french fries to add a gooey decadence to your weeknight dinner.