

DINNERLY



Oven-Baked Chicken Fried Chicken with Gravy, Mashed Potatoes & Broccoli



40-50min



2 Servings

Chicken fried chicken is as Southern as it gets—but it turns out, you can skip the frying part and make it just as delicious. We bread chicken breast in biscuit mix and egg before sending it into the oven for a crispy, juicy masterpiece instead of an oily mess. You can't eat chicken this good without a creamy gravy, and we'll gladly eat our veggies when it's mashed potatoes and buttery broccoli. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg boneless, skinless chicken breast
- 2½ oz biscuit mix ^{2,1,4,3}
- ¼ oz all-purpose spice blend
- 1 pkt chicken broth concentrate
- ½ lb broccoli

WHAT YOU NEED

- kosher salt & ground pepper
- 7 Tbsp butter ¹
- ¼ cup + 2 Tbsp milk ¹
- 1 large egg ²
- all-purpose flour ³

TOOLS

- medium saucepan
- potato masher or fork
- parchment paper
- rimmed baking sheet
- small saucepan
- microwave

ALLERGENS

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

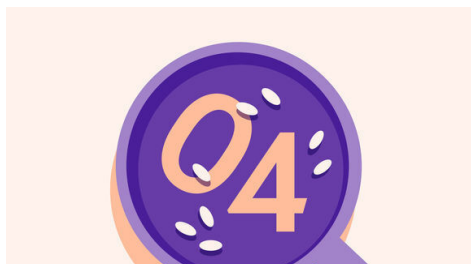
Calories 970kcal, Fat 54g, Carbs 77g, Protein 49g



1. Cook potatoes

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

Peel **potatoes**; cut into 1-inch pieces. Add to a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil over high heat, then cook over medium-low until easily pierced with a fork, 13–15 minutes. Drain potatoes and return to saucepan off heat.



4. Make gravy

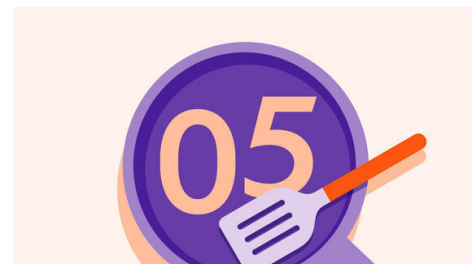
Meanwhile, melt **2 tablespoons butter** in a small saucepan over medium heat. Add **1½ tablespoons flour**; cook, whisking constantly, 1 minute. Slowly mix in **1 cup water, broth concentrate, 2 tablespoons milk, and remaining all-purpose seasoning**. Bring to a boil. Simmer over medium-low heat until thickened and coats back of a spoon, 2–4 minutes. Season to taste with **salt and pepper**.



2. Mash potatoes

To saucepan, add **4 tablespoons butter**; mash with a potato masher or fork until smooth. Stir in **¼ cup milk** (or more for desired consistency); season to taste with **salt and pepper**. Keep covered until ready to serve.

Pat **chicken** dry. Season with **salt and pepper**.



5. BROCCOLI VARIATION

Cut **broccoli** into 1-inch florets, if necessary. In a medium microwave-safe bowl, combine **broccoli** and **1 tablespoon butter**; season with **salt and pepper**. Cover and microwave on high until bright green and hot, 1–3 minutes.

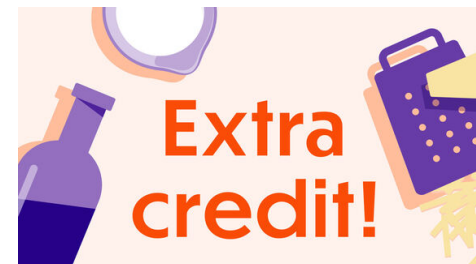
Serve **chicken fried chicken** with **mashed potatoes, broccoli, and gravy**. Enjoy!



3. Bread & bake chicken

In a shallow dish, whisk together **biscuit mix** and **2½ teaspoons all-purpose seasoning**. In a second shallow dish, beat **1 large egg**.

Coat **chicken** in biscuit mix, then dip in egg. Let excess egg drip back into dish, then return to biscuit mix. Transfer to a parchment-lined rimmed baking sheet. Bake on upper oven rack until golden brown and chicken is cooked through, 20–25 minutes.



6. Check us out!

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