

DINNERLY



Pan Roasted Chicken & Plum Pan Sauce with Roasted Potatoes & Zucchini

 1h  2 Servings

Say "plum pan sauce" five times fast. If you succeed you've earned the right to this delicious tongue twister of a dish. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- 1 zucchini
- 1 shallot
- 1 red plum
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz Dijon mustard
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar
- unsalted butter ¹

TOOLS

- rimmed baking sheet
- parchment paper
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 670kcal, Fat 36g, Carbs 56g, Protein 40g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**; cut into 1-inch pieces. Cut **zucchini** into 1-inch pieces. Finely chop **half of the shallot** (save rest for own use). Halve **plum**, discard pit, and cut into ¼-inch pieces.

Line a baking sheet with parchment paper. On prepared sheet, toss **potatoes** with **2 tablespoons oil** and season with **salt** and **pepper**.



2. Roast potatoes & zucchini

Bake **potatoes** on center rack until lightly browned, about 20 minutes. Toss **zucchini** with **1 tablespoon oil**; season with **salt** and **pepper**. Stir potatoes, then add zucchini to baking sheet. Continue baking on center rack until zucchini is browned and tender and potatoes are deeply browned and crisp, another 15–20 minutes.



3. Cook chicken

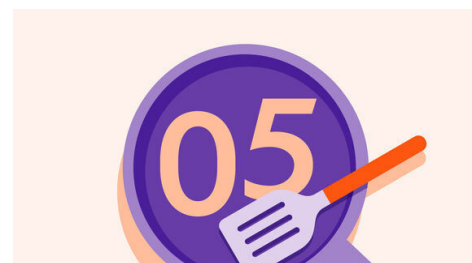
While **vegetables** are roasting, pat **chicken** dry and season all over with **salt** and **pepper**.

In a medium skillet, heat **1 tablespoon oil** over medium-high heat. Add **chicken** and cook until golden brown and cooked through, 3–4 minutes per side. Transfer to a cutting board to rest, 5 minutes. Reserve skillet.



4. Cook plum sauce

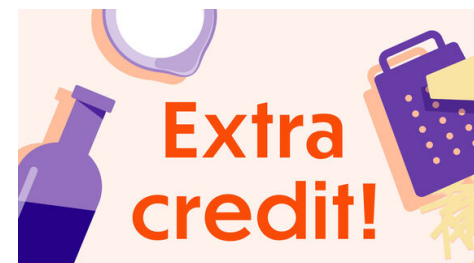
Add **shallots** to reserved skillet and cook, stirring, until softened, 1–2 minutes. Add **plums** and cook, stirring, until softened, 2–3 minutes. Add **mustard, broth concentrate, 1 teaspoon sugar**, and **½ cup water**. Bring to a simmer, then cook until plums have broken down and sauce is slightly thickened, 4–6 minutes.



5. Finish & serve

Remove skillet from heat and stir in **1 tablespoon butter** and **any resting juices from chicken**; season to taste with **salt** and **pepper**.

Thinly slice **chicken**, if desired. Serve **chicken** with **plum sauce, zucchini**, and **potatoes**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.