

DINNERLY



Seared Chicken & Broccoli with Mashed Potatoes & Gravy



30-40min



2 Servings

Sometimes all we want is to dig into a big pile of creamy mashed potatoes dripping with gravy. And by sometimes, we mean, absolutely all of the time. This meal is easy, peasy weeknight meat and potatoes, exactly what you deserve after a long day. The broccoli is there because a) it's good for you and b) it's especially good when dragged through the spuds and gravy for a perfect bite. We've got you covered!

WHAT WE SEND

- 1 oz pkt sour cream ²
- garlic (use 2 large cloves)
- ½ lb pkg boneless, skinless chicken breast
- 1 pkt turkey broth concentrate
- ½ lb russet potatoes

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹

TOOLS

- small saucepan
- colander
- potato masher or fork
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 29g, Carbs 53g, Protein 31g



1. Cook potatoes

Peel **potato** and cut into 1-inch pieces. Place in a small saucepan with **2 teaspoons salt** and enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until tender, 10-12 minutes. Reserve **¼ cup potato water**, then drain potatoes and return to saucepan. Cook over medium, stirring frequently, until potatoes are pale, dry, and breaking apart, 2–3 minutes.



2. Mash potatoes

Add **sour cream**, **reserved potato water**, and **1 tablespoon oil** to saucepan. Mash potatoes using a potato masher or fork, stirring to incorporate until smooth; season to taste with **salt** and **pepper**. Cover to keep warm. Peel and finely chop **1 teaspoon garlic**. Trim and discard ends from **broccoli**, then cut into 1-inch florets.



3. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli**, **¼ teaspoon salt**, and **¼ cup water**. Cover and cook, stirring occasionally, until water is evaporated and broccoli is crisp-tender, 2–3 minutes. Transfer broccoli to a bowl and cover to keep warm. Wipe out skillet.



4. Cook chicken

Pat **chicken** dry, then season all over with **salt** and **a few grinds pepper**. Heat **2 teaspoons oil** in same skillet over medium-high. Add **chicken** and cook on one side until deep golden-brown, about 3 minutes. Flip and continue cooking chicken until cooked through, 1–2 minutes. Transfer to plates and cover to keep warm. Reserve skillet and pan drippings.



5. Make gravy & serve

In a small bowl, whisk **broth concentrate**, **⅓ cup water**, and **2 teaspoons flour**. Heat **chopped garlic** and **1 tablespoon oil** in skillet over medium. Slowly pour in broth mixture; cook, whisking occasionally, until gravy is reduced to **½ cup**, 3–5 minutes; season with **salt** and **pepper**. Serve **chicken** with **mashed potatoes** and **broccoli**. Spoon **gravy** over top.



6. Make it ahead!

You'll be cruising down easy street if you make the mashed potatoes ahead of time. To rewarm come dinner, just put them in a saucepan and stir in a bit of milk or butter. Or BOTH.