

MARLEY SPOON



Crispy Sour Cream & Onion Chicken

with Roasted Potatoes & Broccoli



30-40min



2 Servings

Everyone loves a good dip, especially if it's sour cream and onion. We take it one step further and turn our quick, homemade version into dinner. This tasty plate features juicy boneless chicken breasts coated in the oniony sauce and panko, then fried to crisp, golden perfection. We serve it up with roasted potatoes and broccoli for a well-balanced plate, and with more of the dip on the side, for well, dipping!

What we send

- ½ lb fingerling potatoes
- ½ lb broccoli
- 1 lemon
- ¼ oz fresh chives
- 2 oz mayonnaise ^{1,3}
- ¼ oz ranch seasoning ²
- 2 (1 oz) sour cream ²
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz panko ⁴

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater
- meat mallet (or heavy skillet)
- large heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 970kcal, Fat 58g, Carbs 71g, Protein 52g



1. Prep veggies

Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**, then halve. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. In a medium bowl, toss broccoli with **1 tablespoon oil**.



2. Roast veggies

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and season generously with **salt** and **pepper**. Spread to an even layer on one half of the baking sheet. Roast on upper oven rack until lightly browned, about 15 minutes. Add **broccoli** to empty half of baking sheet. Continue to roast until broccoli is tender and potatoes are browned and crisp, about 10 minutes more.



3. Make sauce

Meanwhile, finely grate **all of the lemon zest** into a medium bowl. Cut lemon into wedges. Thinly slice **chives**. To the medium bowl with lemon zest, add **mayonnaise**, **ranch powder**, **all of the sour cream**, and **1 tablespoon of the chives**; stir to combine. Season to taste with **salt** and **pepper**. Reserve **3 tablespoons sauce** in a small bowl for step 6.



4. Bread chicken

Place **chicken** between 2 sheets of plastic; use a meat mallet (or heavy skillet) to pound to an even ¼-inch thickness. Season all over with **salt** and **pepper**. Add chicken to medium bowl with **remaining sauce** and turn to coat. Transfer **panko** to a plate and season with **salt** and **pepper**. Working one at a time, press chicken into panko, pressing to help breading adhere.



5. Fry chicken

Heat **¼-inch oil** in a large heavy skillet (preferably cast-iron) over medium-high until shimmering (oil should sizzle vigorously when a pinch of panko is added). Add **chicken** and cook, turning once, until golden, crisp, and cooked through, about 3 minutes per side. Transfer to a paper towel-lined plate and sprinkle with **salt**.



6. Finish & serve

Serve **chicken** with **potatoes** and **broccoli** alongside. Serve **reserved sauce** on the side for dipping and **lemon wedges** and **remaining chives** for sprinkling over top. Enjoy!