

DINNERLY



Saucy Chicken & Crispy Skillet Potatoes with Brussels Sprouts & Applesauce



30-40min



2 Servings

We like to think of this one as the Dolly Parton of recipes, if you will. An All-American institution. Classic, but without lacking flair. Each note hits you right in the soul as you crave more. Workin' 9 to 5, this flavor-packed dinner will get you by. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 1 Pink Lady apple
- ¼ oz warm spice blend
- ½ lb Brussels sprouts
- 1 pkt chicken broth concentrate
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ¹
- sugar
- garlic
- all-purpose flour (or gluten-free alternative)

TOOLS

- medium heavy skillet (preferably cast-iron)
- medium skillet
- potato masher or fork
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 38g, Carbs 77g, Protein 42g



1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds.

Very thinly slice **potato** crosswise. Toss in a medium heavy skillet (preferably cast-iron) with **2 tablespoon oil** and a **generous pinch of salt**. Layer potatoes in skillet, overlapping in concentric circles.

Bake on upper oven rack until tender and well browned on top, 25–30 minutes.

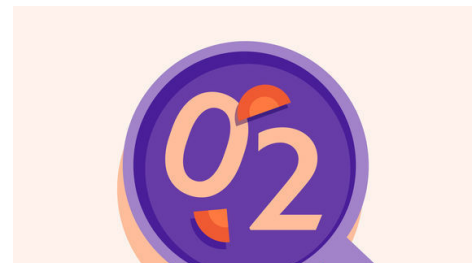


4. Cook chicken

Thinly slice **1 large garlic clove**.

In a liquid measuring cup, whisk **broth concentrate**, **½ cup water**, and **½ tablespoon flour**.

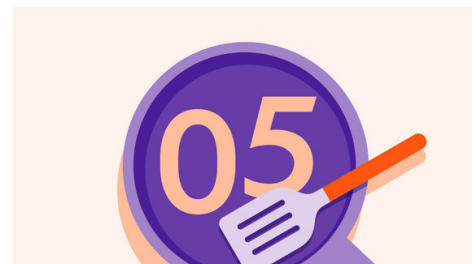
Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add chicken and cook until golden-brown and cooked through, 2–3 minutes per side. Transfer to a plate.



2. Make applesauce

Meanwhile, peel and core **apple**; cut into ¼-inch pieces.

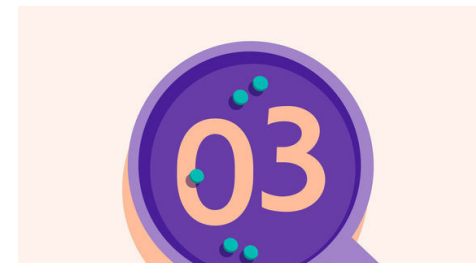
In a second medium skillet, melt **1 tablespoon butter** over medium-high. Add apples and **½ teaspoon warm spice**. Cook, stirring, until browned, 2–3 minutes. Add **1½ cups water** and **1½ tablespoons sugar**; bring to a simmer. Cover and cook over medium heat until tender, 15–17 minutes. Coarsely mash with a potato masher or fork.



5. Make gravy & serve

Add **sliced garlic** to skillet and cook until golden, about 30 seconds. Add **broth mixture** and cook, stirring, until slightly thickened, 1–2 minutes. Stir in **1 tablespoon butter**.

Serve **chicken**, **potatoes**, and **Brussels sprouts** with **gravy** poured over top. Serve **applesauce** alongside. Enjoy!



3. BRUSSELS SPROUT VARIATION

Transfer **applesauce** to a bowl; cover to keep warm. Rinse and dry skillet for step 4.

Trim ends from **Brussels sprouts**; cut in half (or quarter, if large). Toss on a rimmed baking sheet with **2 teaspoons oil** and a **pinch each of salt and pepper**.

After **potatoes** have roasted for 15 minutes, roast Brussels sprouts on lower oven rack until browned and crisp-tender, 8–10 minutes.



6. Make it ahead!

Speed up dinner time by making the applesauce in step 2 ahead of time. Keep it in the fridge and gently reheat in a small saucepan right before serving.