



Chicken-Fried Chicken & Warm Potato Salad

featuring Ready to Heat Chicken Cutlet



20-30min



2 Servings

An American classic, German immigrants created chicken-fried steak to replicate schnitzel. It's a time consuming process—thinly pounded meat, floured, breaded, and fried— and we've done it all for you! We broil ready to heat cutlets along with fresh broccoli until they are browned and toasty. A warm potato salad accompanies the cutlets and we flavor a creamy gravy with steak seasoning before pouring it over everything.

What we send

- 12 oz Yukon gold potatoes
- ½ lb broccoli
- garlic
- ¼ oz fresh parsley
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}
- ¼ oz steak seasoning
- 2 (1 oz) cream cheese ²
- 1 oz whole-grain mustard

What you need

- kosher salt & ground pepper
- butter ²
- neutral oil
- all-purpose flour ³

Tools

- medium saucepan
- rimmed baking sheet
- small saucepan

Allergens

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

Nutrition per serving

Calories 740kcal, Fat 47g, Carbs 56g, Protein 25g



1. Cook potatoes

Scrub **potatoes**, then cut into ¾-inch pieces. Place potatoes in a medium saucepan. Add enough **salted water** to cover by 1-inch. Cover and bring to a boil. Uncover and cook until potatoes are easily pierced with a fork, about 12 minutes. Drain and return potatoes to saucepan. Add **1 tablespoon butter** and cover to keep warm until step 6.



4. Make gravy

Melt **2 tablespoons butter** in a small saucepan over medium heat; add **steak seasoning, 1 tablespoon flour, and ½ teaspoon garlic**. Cook, stirring until fragrant, 1 minute. Add **all of the cream cheese** and **1 cup water**. Bring to a boil, whisking constantly. Lower heat; simmer until thickened, 2-3 minutes. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Preheat broiler with a rack in the upper third.

Cut **broccoli** into 1-inch florets, if necessary. Finely chop **1½ teaspoons garlic**. Pick **parsley leaves** from stems and coarsely chop; discard stems.



5. Finish potatoes

To the **potatoes**, add **mustard, parsley, and remaining garlic**. Stir with a fork, lightly mashing, until evenly distributed. Season to taste with **salt** and **pepper**.



3. Broil broccoli & cutlets

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil, ½ teaspoon garlic, salt, and pepper**. Spread in an even layer. Nestle **cutlets** between broccoli and drizzle with oil.

Broil on upper third rack until broccoli is softened and browned in spots and cutlets are browned and warmed through, 7-10 minutes.



6. Finish & serve

Serve **cutlets** with **broccoli** and **potatoes** alongside. Spoon **gravy** over **cutlets** and finish with **a few cracks of pepper**. Enjoy!