

# DINNERLY



**SPOOKY MEAL!**

**FAST**

## Seared Chicken "Resting in Peas" with Scalloped Potatoes



20-30min



2 Servings

Bone appetit! Most scalloped potato recipes mean at least an hour in the oven, but not ours! These spuds come together in about half the time, but with all that buttery flavor we love. Plus, the garlicky cream sauce can work double-time as a dressing for each bite of chicken. We've got you covered!

## WHAT WE SEND

- 1 russet potato (1 lb)
- garlic (use 1 large clove)
- ¾ oz piece Parmesan <sup>7</sup>
- ½ lb pkg boneless, skinless chicken breasts
- 2 (1 oz) pkts cream cheese <sup>7</sup>
- 5 oz peas

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- butter <sup>7</sup>

## TOOLS

- microplane or grater
- 2 medium ovenproof skillets

## ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 610kcal, Fat 28g, Carbs 51g, Proteins 40g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel **potato** and cut into ¼-inch thick rounds. Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Pat **chicken** dry, then season all over with **salt** and **pepper**.



### 2. Make cream sauce

In a medium ovenproof skillet over medium-high, whisk together **all of the cream cheese** and **1 cup water** until cream cheese is melted, 1–2 minutes. Season with **½ teaspoon salt** and **a few grinds pepper**.



### 3. Cook potatoes

Add **potatoes** and **chopped garlic** to skillet with **cream sauce**, shaking to distribute potatoes into an even layer (potatoes won't be completely submerged); bring to a boil. Reduce heat to medium, cover, and cook until sauce thickens slightly, about 5 minutes. Uncover and top potatoes with **Parmesan**. Bake on upper oven rack until potatoes are tender and browned on top, 20–25 minutes.



### 4. Cook chicken & peas

Meanwhile, heat **1 tablespoon oil** in a second medium skillet over medium-high. Add **chicken** and cook until browned on one side, about 3 minutes. Flip chicken, then add **peas** and **1 tablespoon water**; season with **salt** and **pepper**. Cover and cook until chicken is cooked through and water is evaporated, about 2 minutes. Transfer chicken and peas to plates; cover to keep warm.



### 5. Make pan sauce & serve

To same skillet, add **2 tablespoons vinegar** and **¼ cup water**; simmer over medium-high, scraping up any browned bits from the bottom, until reduced to about 2 tablespoons, about 2 minutes. Remove from heat and stir in **1 tablespoon butter**; season with **salt** and **pepper**. Serve **chicken** with **peas** and **scaloped potatoes** alongside. Drizzle **pan sauce** over top. Enjoy!



### 6. Take it to the next level

Add chopped fresh thyme leaves or rosemary to the sauce in step 2 to bring an herby kick to the potatoes.