

DINNERLY



Mustard & Scallion Crusted Chicken with Sautéed Broccoli



20-30min



2 Servings

Winner winner one-skillet chicken dinner! Chicken breasts are slathered with tangy Dijon mustard and a coating of crispy panko breadcrumbs, then roasted on a bed of tender broccoli. The veggies get a serious flavor boost from the chicken by cooking in the same skillet. And you get a delicious, easy to clean-up, even easier to devour dinner. Truly a win-win. We've got you covered!

WHAT WE SEND

- 2 scallions
- ½ lb broccoli
- 1 oz panko¹
- 10 oz pkg boneless, skinless chicken breast
- 2 (¼ oz) Dijon mustard

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

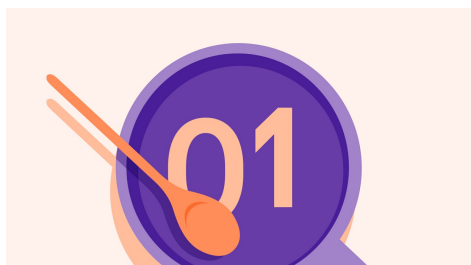
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 380kcal, Fat 18g, Carbs 20g, Protein 38g



1. Prep ingredients

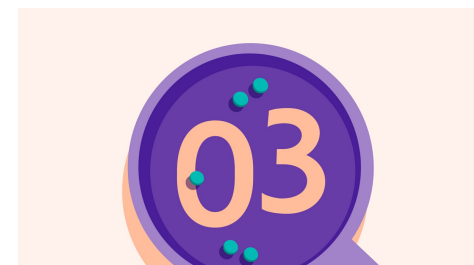
Preheat oven to 450°F with a rack in the center.

Trim ends from **scallions**, then finely chop. Cut **broccoli** into 1-inch florets, if necessary. Finely chop **1 teaspoon garlic**.



2. Toast panko

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **panko** and cook, stirring, until golden brown, 1–3 minutes. Transfer to a bowl and season with ¼ **teaspoon salt** and **a few grinds pepper**. Wipe out and reserve skillet.



3. Bread chicken

Pat **chicken** dry and season all over with **salt** and **pepper**.

In a small bowl, combine **mustard**, **1 tablespoon of the scallions**, and ½ **teaspoon oil**. Spread over 1 side of each chicken breast. Evenly sprinkle **panko** over top and lightly press to adhere.



4. BROCCOLI VARIATION

Heat **1 tablespoon oil** in reserved skillet over high. Add **broccoli** and cook, stirring, until crisp-tender and browned in spots, about 3 minutes. Off heat, stir in **chopped garlic** and **half of the remaining scallions**; season with ½ **teaspoon salt** and **a few grinds of pepper**.



5. Roast chicken & serve

Place **chicken** on top of **broccoli**. Roast on center oven rack until chicken is cooked through, 12–15 minutes.

Serve **chicken** and **broccoli** topped with **remaining scallions** and **a drizzle of oil**. Enjoy!



6. Take it to the next level

Garlicky sautéed greens, like chopped kale, Swiss chard, or spinach would be a perfect accompaniment. Squeeze a bit of lemon juice over top for a bright finish before serving.