

# DINNERLY



## Garlic-Butter Chicken Breast with Oven Fries

& Spinach Salad



30-40min



2 Servings

Sometimes a simple chicken dish just needs an unexpected twist to make it feel fancy. Here, an easy pan sauce of garlic-butter and sliced scallions takes this pan-roasted chicken breast from average to Top Chef worthy. Paired with crispy oven-baked fries and a bright spinach salad, this dinner hits all the right notes. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 plum tomato
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz granulated garlic
- 5 oz baby spinach

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- butter <sup>1</sup>

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 750kcal, Fat 46g, Carbs 48g, Protein 40g



### 1. Roast french fries

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Scrub **potatoes**; cut into ¼-inch fries. Toss in a medium bowl with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully spread onto preheated baking sheet; roast on lower oven rack until tender, about 20 minutes. Flip fries and roast until golden-brown and crisp, about 5 minutes more.



### 2. Prep ingredients

Meanwhile, trim ends from **scallions** and thinly slice. Cut **tomato** into ½-inch pieces.

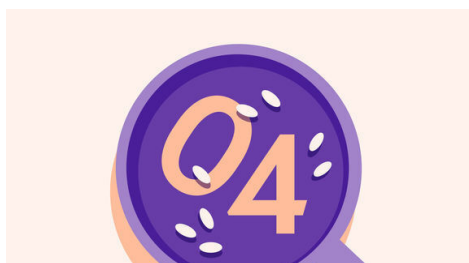
In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Add **tomatoes**, stirring to coat; set aside to marinate until step 5.



### 3. Cook chicken

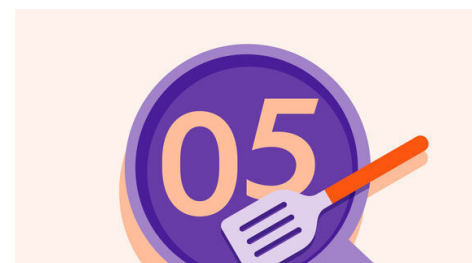
Pat **chicken** dry, then season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook until well browned and cooked through, 3–4 minutes per side.



### 4. Make garlic butter

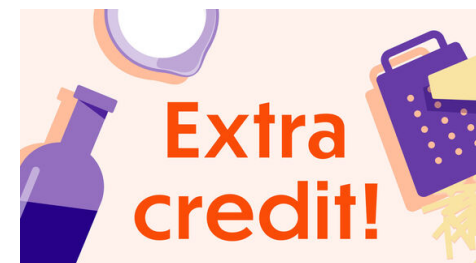
Add ½ **teaspoon granulated garlic** and **2 tablespoons butter** to skillet; cook, shaking skillet to coat chicken, until butter is melted, about 30 seconds. Off heat, stir in **scallions**; season to taste with **salt** and **pepper**.



### 5. Finish & serve

Generously season **fries** with **salt** and **pepper**; carefully toss to coat. Add **spinach** to bowl with **tomatoes**, tossing to coat.

Serve **garlic-butter chicken** with **french fries** and **spinach salad**. Spoon **pan sauce** over top. Enjoy!



### 6. Take it to the next level

You know what makes everything better? Cheese. Crumble feta over the spinach salad or toss with your french fries to add a gooey decadence to your weeknight dinner.