

# DINNERLY



## Everything Bagel-Spiced Chicken with Scallion Cream Cheese Mash & Broccoli



20-30min



2 Servings

Level up your dinner menu with this PremiYUM recipe! Is that bagel with cream cheese not quite satisfying enough? We can help you with that. Swap the bread for a hearty chicken breast seasoned with everything bagel spice, then mash the buttery potatoes with cream cheese and scallions. Oh, and we also threw in crisp-tender roasted broccoli. Because we're extra, if you couldn't tell. We've got you covered!



### WHAT WE SEND

- 2 Yukon gold potatoes
- 2 scallions
- 1 oz cream cheese <sup>1</sup>
- 12 oz pkg boneless, skinless chicken breasts
- ½ lb broccoli
- ¼ oz everything bagel seasoning <sup>2</sup>
- ¼ oz granulated garlic

### WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>1</sup>
- neutral oil

### TOOLS

- small saucepan
- potato masher or fork
- medium skillet

### ALLERGENS

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

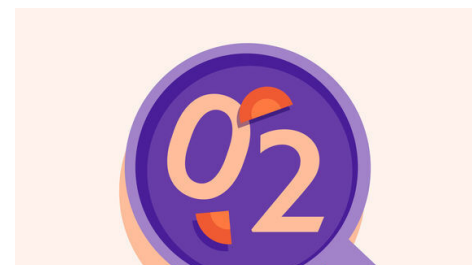
### NUTRITION PER SERVING

Calories 670kcal, Fat 38g, Carbs 45g, Protein 47g



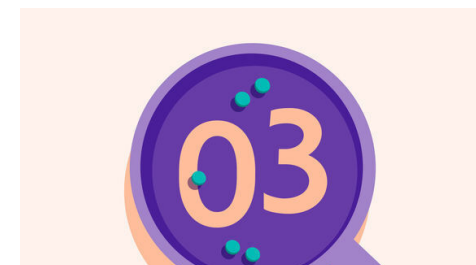
#### 1. Cook potatoes

Peel **potatoes** and cut into 1-inch pieces. Place in a small saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork, 8–10 minutes. Reserve **¼ cup cooking water**, then drain potatoes and return to saucepan.



#### 2. Mash potatoes

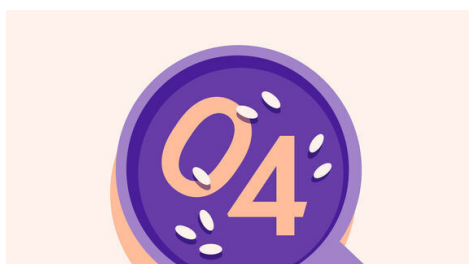
Meanwhile, trim **scallions**, then thinly slice. Return saucepan with **potatoes** to medium heat, then add **cream cheese**, **scallions**, **reserved cooking water**, and **2 tablespoons butter**. Use a potato masher or fork to mash until smooth. Season to taste with **salt** and **pepper**. Cover to keep warm off heat until ready to serve.



#### 3. Prep chicken & broccoli

Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary. Season all over with **salt** and **pepper**, then sprinkle **½ tablespoon everything bagel spice** on one side of each breast. Set aside until step 5.

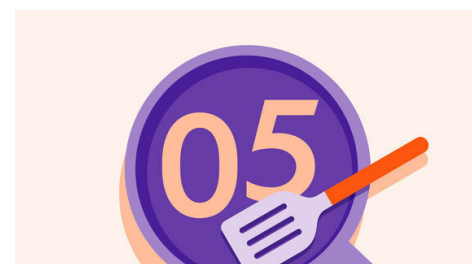
Cut **broccoli** into 1-inch florets, if necessary.



#### 4. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli**; season with **salt** and **pepper**. Cook until bright green and crisp-tender, 3–4 minutes.

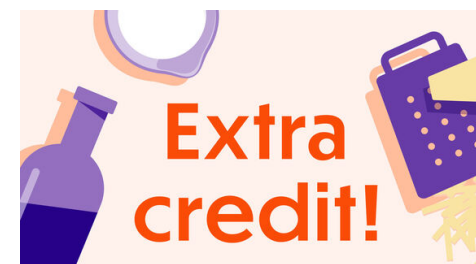
Off heat, add **¼ teaspoon granulated garlic**, **1 tablespoon butter**, and **1 teaspoon water**, stirring until butter is melted. Transfer to a bowl and cover to keep warm. Wipe out skillet.



#### 5. Cook chicken & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken**, seasoned-side down; cook until lightly browned on the bottom, 3–4 minutes. Flip and cook until cooked through, about 3 minutes.

Serve **everything bagel spiced-chicken** with **scallion cream cheese mashed potatoes** and **broccoli**. Enjoy!



#### 6. Make a pan sauce!

Throw some butter, shallot, lemon juice, and a splash of water in the skillet after cooking the chicken. Cook, stirring occasionally, until slightly thickened. Drizzle it over the chicken for a creamy finish.