

DINNERLY



Dinner & Dessert Thanksgiving Feast!

Chicken, Mashed Potatoes, Cranberries & More



30-40min



2 Servings

Level up your dinner menu with this PremiYUM recipe! You don't need a crowd to do T-giving right. This is an all-in-one, full course meal for a more intimate celebration. Pan-seared chicken breast, mashed potatoes, and broccoli are complemented by homemade gravy and cranberry relish. Still have room for dessert? You're also getting readymade chocolate lava cakes to end the night on a sweet note. We've got you covered!

WHAT WE SEND

- 3 Yukon gold potatoes
- 1 oz dried cranberries
- 1 shallot
- ½ lb broccoli
- 1 oz golden balsamic vinegar
- 2 pkts turkey broth concentrate
- 10 oz pkg boneless, skinless chicken breast
- 7 oz lava cakes ^{1,3}

WHAT YOU NEED

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

TOOLS

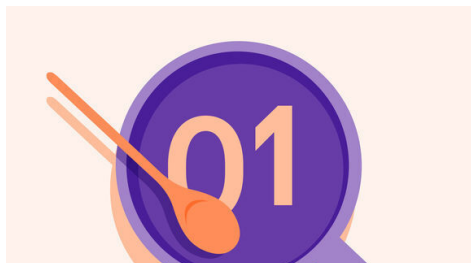
- medium saucepan
- small saucepan
- rimmed baking sheet
- medium skillet

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 1260kcal, Fat 67g, Carbs 128g, Protein 51g



1. Cook potatoes

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

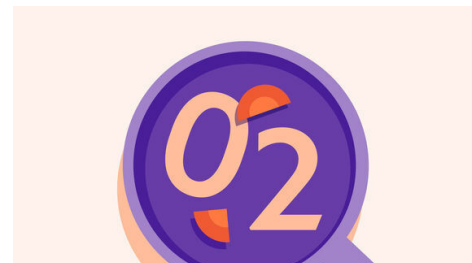
Cut **potatoes** into 1-inch pieces. Place in a medium saucepan with **1 teaspoon salt** and enough **water** to cover by 1 inch; bring to a boil. Cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**, then drain potatoes and return to saucepan off heat. Cover to keep warm.



4. Cook chicken & gravy

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**; cook until browned and cooked through, 3–4 minutes per side. Transfer to a plate; cover to keep warm.

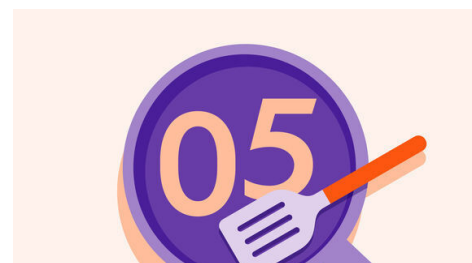
Heat **1 tablespoon butter** in same skillet over medium. Whisk in **broth**, scraping up browned bits from the bottom. Cook, whisking, until gravy thickens, 1–3 minutes. Season to taste with **salt** and **pepper**.



2. Make cranberry relish

Meanwhile, finely chop **cranberries**. Finely chop **shallot**. Cut **broccoli** into 2-inch florets.

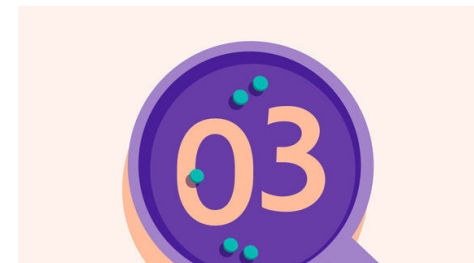
In a small saucepan, heat **1 tablespoon oil** over medium-high. Add **half the shallots**; cook until golden, 2–3 minutes. Reduce heat to medium; add **cranberries**, **¾ cup water**, **2 tablespoons sugar**, and **1 tablespoon vinegar**; bring to a simmer. Cook until sauce is jammy, 6–8 minutes.



5. Mash potatoes & serve

Return **potatoes** to medium heat. Add **2 tablespoons butter** and **¼ cup cooking water**. Use a potato masher or fork to mash to desired consistency (add more cooking water, if desired). Season to taste with **salt** and **pepper**.

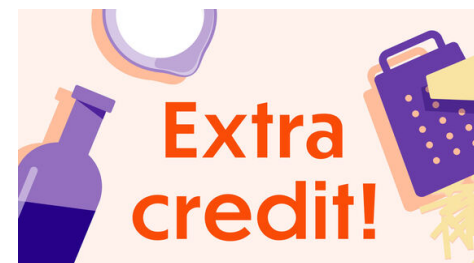
Serve **chicken**, **potatoes**, **broccoli** and **cranberry relish** with **gravy**. Heat **lava cakes** according to box instructions. Enjoy!



3. Roast broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until tender and browned in spots, 8–10 minutes.

Meanwhile, in a liquid measuring cup, whisk together **all of the broth concentrate**, **remaining shallots**, **½ cup water**, and **2 teaspoons flour**. Pat **chicken** dry; season with **salt** and **pepper**.



6. Check us out!

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