

DINNERLY



Pan-Roasted Chicken with Broccoli-Cheddar Baked Potato



30-40min



2 Servings

There's a million and one ways to cook chicken, but sometimes, keeping it simple and easy is the tastiest method of them all. Just sprinkle it with steak seasoning and throw it in the pan, then use the drippings to make a buttery, garlicky pan sauce. And we all know broccoli-cheddar is a great combo already, but put it on a baked potato and you've got a real winner. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- 2 oz shredded cheddar-jack blend¹
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz steak seasoning

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 4 Tbsp butter¹
- garlic

TOOLS

- microwave
- 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

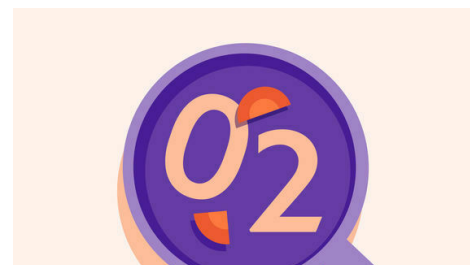
Calories 790kcal, Fat 47g, Carbs 50g, Protein 49g



1. Microwave potatoes

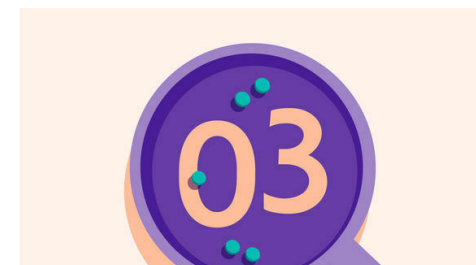
Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; prick all over with a fork. Rub with **oil** and sprinkle with **salt** and **pepper**. Place in a microwave-safe dish and microwave on high for 5 minutes. Flip and continue to cook until soft and can be easily pierced to center with a knife, 3-5 minutes more. Let cool for 5 minutes, then cut in half lengthwise.



2. Cook broccoli

While **potatoes** cook, cut **broccoli** into ½-inch florets, if necessary. Toss on a rimmed baking sheet with **2 teaspoons oil** and season with **salt** and **pepper**. Bake on lower oven rack until tender, about 5 minutes. Let cool; transfer to a bowl and wipe baking sheet clean.



3. Assemble potatoes

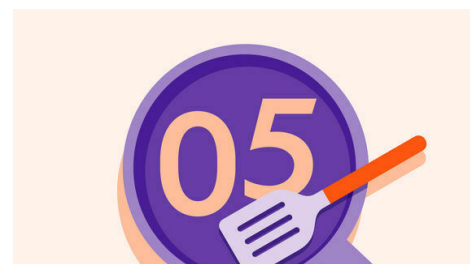
Transfer **potatoes** to same baking sheet, cut-side up, and season with **salt** and **pepper**. Cut **2 tablespoons butter** into ½-inch pieces and divide between potatoes. Lightly prick with a fork to incorporate butter into potatoes. Evenly top with **broccoli** and **cheese**; bake on lower oven rack until cheese is melted and potato skins are crisp, 5-7 minutes.



4. Cook chicken

While **potatoes** bake, crush **2 large garlic cloves**. Pat **chicken** dry, then season all over with **1½ teaspoons steak seasoning** and a pinch of **salt**.

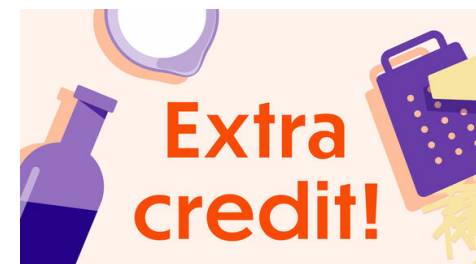
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken; cook until well browned and cooked through, 3-4 minutes per side. Transfer to a plate.



5. Make pan sauce & serve

Add **garlic** to same skillet over medium heat; cook until light golden-brown, 1-2 minutes. Add **½ cup water** and **remaining steak seasoning**. Bring to a simmer; cook, scraping up any browned bits, until reduced to about ⅓ cup, 2-3 minutes. Whisk in **2 tablespoons butter**; season with **salt** and **pepper**.




Serve **chicken** with **sauce** spooned over top and **potatoes** alongside. Enjoy!



6. Add a side salad!

Toss together a quick garden salad to serve on the side. Add lettuce, tomatoes, sliced cucumbers, and any other veggies you have sitting around to a bowl. Toss with a simple vinaigrette by mixing together olive oil, red or white vinegar, salt, and pepper.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**