

DINNERLY



Herbed Chicken Breast & Pan Gravy with Sour Cream Mashed Potatoes



30-40min



2 Servings

Winner, winner, herbed pork dinner! Start your week off with our healthier take on a classic. We coat the pork in oregano before roasting it with tender green beans. The best part? The creamy mashed potatoes come together with a little help from sour cream. Go ahead and spoon an extra dose of gravy on top—you deserve it. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz dried oregano
- 1 pkt turkey broth concentrate
- ½ lb green beans
- 2 (1 oz) sour cream ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour (or gluten-free alternative)
- butter ¹

TOOLS

- rimmed baking sheet
- medium saucepan
- potato masher or fork
- small skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 720kcal, Fat 39g, Carbs 54g, Protein 41g



1. Cook potatoes

Preheat oven to 450°F with a rimmed baking sheet on the center rack.

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



4. Mash potatoes

Heat saucepan with **potatoes** over medium. Add **sour cream** and **2 tablespoons butter**. Use a potato masher or fork to mash potatoes, adding **1 tablespoon reserved cooking water** at a time to reach desired consistency. Season to taste with **salt** and **pepper**. Cover to keep warm off heat.



2. CHICKEN VARIATION

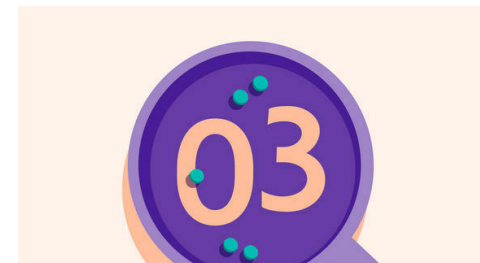
Pat **chicken** dry. Transfer to a medium bowl. Add **1½ tablespoons oil** and **2 teaspoons oregano**, turning to coat chicken. In a liquid measuring cup, whisk to combine **turkey broth concentrate**, **½ cup water**, and **½ tablespoon flour**; set aside until step 5.

Trim stem ends from **green beans**.



5. Make gravy & serve

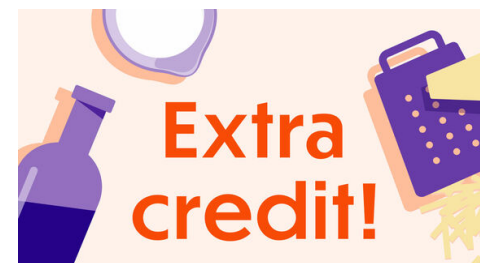
Melt **1 tablespoon butter** in a small skillet over medium. Whisk in **broth mixture** and cook, whisking constantly, until **gravy** is slightly thickened to coat the back of a spoon, 3–5 minutes; season to taste with **salt** and **pepper**. Serve **chicken** alongside **green beans** and **mashed potatoes** with **gravy** spooned over top. Enjoy!



3. Roast chicken & beans

Carefully toss **green beans** on preheated baking sheet with **½ tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until barely tender and browned in spots, about 4 minutes.

Push to one side of the baking sheet, then add **chicken** to open side. Roast on center oven rack until beans are tender and browned in spots and chicken is cooked through, 12–14 minutes.



6. Make it ahead!

You'll be cruising down easy street if you make the mashed potatoes ahead of time. To reheat before serving, just put them in a saucepan and stir in a bit of milk or butter. Or BOTH.