

DINNERLY



Crispy Sour Cream & Onion Chicken

with Oven Home Fries & Broccoli



30-40min



2 Servings

It's tempting to eat a big bag of sour cream and onion chips and call that dinner, but since we're adults, we know we have to eat a real meal. But get this: we replaced the chips with chicken! And served it with a side of oven-baked home fries and broccoli! Are we #adulting now? We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- 2 scallions
- 2 (1 oz) sour cream¹
- 2 (1 oz) panko²
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- meat mallet (or heavy skillet)
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

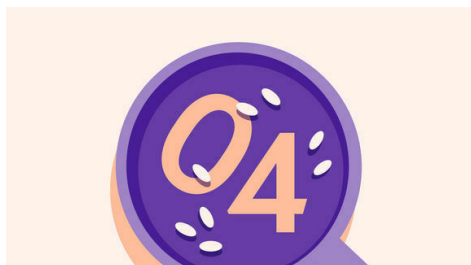
Calories 790kcal, Fat 36g, Carbs 75g, Protein 46g



1. Roast potatoes

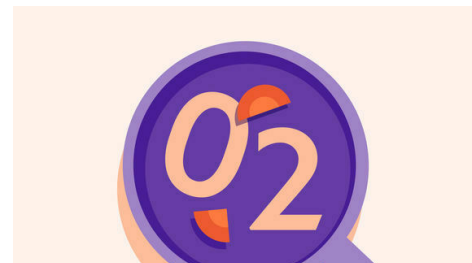
Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes** and cut into ½-inch cubes (no need to peel). Toss on a rimmed baking sheet with **1 tablespoon oil**, then season with **salt** and **pepper**. Roast on lower oven rack until browned on the bottom, about 15 minutes.



4. Roast veggies

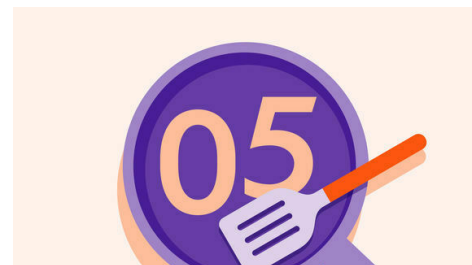
Flip **potatoes** and push to one side of baking sheet. Toss **broccoli** on open side with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until veggies are tender and browned in spots, 6–8 minutes.



2. Prep broccoli & sauce

Cut **broccoli** into 1-inch florets, if necessary. Trim ends from **scallions**, then thinly slice.

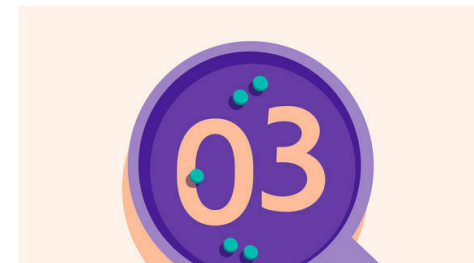
In a medium bowl, whisk together **all of the sour cream**, **half of the sliced scallions**, **1 tablespoon water**, **¼ teaspoon salt**, and **a few grinds of pepper**; transfer **half of the sour cream-onion sauce** to a small bowl and set aside until ready to serve.



5. Finish & serve

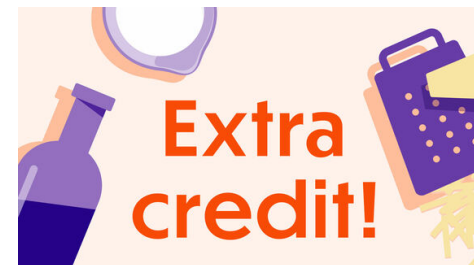
Heat **¼-inch oil** in a large skillet over medium-high. Add **chicken** and cook, turning once, until golden and crisp, about 3 minutes per side. Transfer to a paper towel-lined plate and sprinkle with **a pinch of salt**.

Serve **crispy chicken** with **potatoes** and **broccoli** alongside. Dollop **reserved sour cream-onion sauce** over top and sprinkle with **remaining sliced scallions**. Enjoy!



3. Coat chicken

Place **all of the panko** on a plate; season with **salt** and **pepper**. Place **chicken** between 2 sheets of plastic wrap. Use a meat mallet (or heavy skillet) to pound to an even ¼-inch thickness; season all over with **salt** and **pepper**. Add to bowl with **sour cream-onion sauce**, turning to coat. Remove from sauce; press into panko, using your fingers to help panko adhere.



6. How to: shallow fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of panko into the oil, it should sizzle vigorously. When working in batches, always ensure your oil comes back up to temperature between batches (if browning too quickly, reduce the heat). If heat is too low, chicken will turn out oily instead of crispy.