

DINNERLY



Chicken & Roasted Veggies with Garlic Sour Cream



30-40min



2 Servings

Here's what separates the restaurant dishes we know and love from the home-cooked meals that make us wish we were eating out at a restaurant —the saucy sauce that brings everything together! Home cooking doesn't have to mean no sauce! Here we top golden brown chicken breast and caramelized veggies with a velvety garlic sauce that'll have you like, "New sauce, who dis?" We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- 2 carrots
- 1 oz scallions
- garlic (use 1 large clove)
- 1 oz pkt sour cream ⁷
- 12 oz pkg boneless, skinless chicken breasts

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

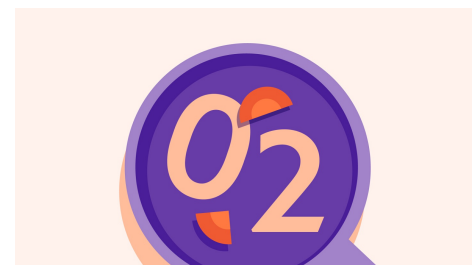
NUTRITION PER SERVING

Calories 590kcal, Fat 23g, Carbs 53g, Protein 45g



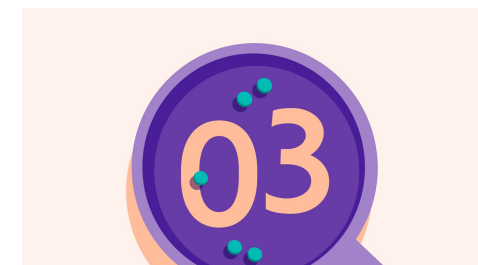
1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Scrub **potato** (no need to peel) and cut lengthwise into ½-inch wedges. Scrub **carrots**, trim ends, and cut in half crosswise; cut halves into ¼-inch wedges. Trim ends from **scallions**, then thinly slice **1 tablespoon of the dark greens**. Cut remaining scallion whites into 1-inch pieces.



2. Roast veggies

On a rimmed baking sheet, toss **potatoes, carrots, 1 tablespoon oil, and a pinch each salt and pepper**. Roast on lower oven rack until veggies are almost tender, about 10 minutes. Add **scallion whites and light greens** to baking sheet and stir to combine. Continue roasting until veggies are tender and browned in spots, 10–15 minutes.



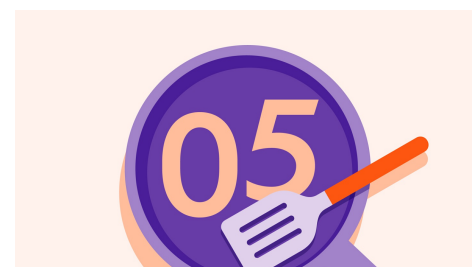
3. Make garlic sauce

Meanwhile, peel and finely chop ¼ **teaspoon garlic**. In a small bowl, combine **sour cream**, chopped garlic, ½ **teaspoon vinegar**, ¼ **teaspoon sugar**, and 2 **teaspoons oil**. Stir in water, 1 tablespoon at a time, as needed, to thin sauce; season to taste with **salt and pepper**.



4. Season & cook chicken

Pat **chicken** dry, then season all over with ½ **teaspoon salt** and **a few grinds pepper**. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken** and cook until golden brown, about 3 minutes per side.



5. Serve

Serve **chicken** with **roasted veggies** alongside. Drizzle **garlic sauce** all over **chicken**, then sprinkle with **dark scallion greens**. Enjoy!



6. Make it picky eater-proof

If you want to keep this dish even cleaner, or if you've just got a picky eater or two among you, serve the garlic sauce on the side.