

# DINNERLY



## Saucy Vinegar Chicken with Mashed Potatoes & Broccoli



20-30min



2 Servings

Three simple ingredients—chicken, vinegar, and peppadew peppers—come together to make a powerhouse sauce that is so much greater than the sum of its parts. How, you ask? Is it magic, or just smart cooking? We think it's a bit of both. After the chicken is browned, peppadews cook down in a tangy vinegar sauce, then the chicken is added back to the skillet, to bask in all that flavor. We've got you covered!

## WHAT WE SEND

- 1 russet potato
- 2 oz can peppadews
- 1 shallot (use half)
- garlic (use 1 large clove)
- ½ lb pkg boneless, skinless chicken breasts
- ½ lb broccoli

## WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>1</sup>
- ¼ cup milk <sup>1</sup>
- red wine vinegar (or apple cider vinegar)
- sugar
- olive oil

## TOOLS

- medium saucepan
- potato masher or fork
- medium skillet

## ALLERGENS

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

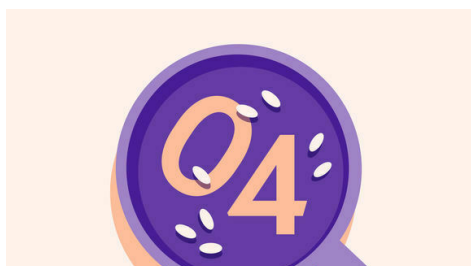
## NUTRITION PER SERVING

Calories 730kcal, Fat 40g, Carbs 63g, Protein 35g



### 1. Cook mashed potatoes

Peel **potato** and cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high. Uncover and simmer until potatoes are tender, 10–12 minutes. Drain potatoes and return to saucepan. Add **2 tablespoons butter** and **¼ cup milk**; mash with a potato masher or fork. Season to taste. Cover to keep warm until ready to serve.



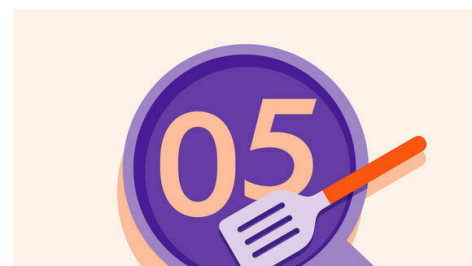
### 4. Cook chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** and cook until well browned and cooked through, 2–3 minutes per side; transfer to a plate. Reduce heat to medium, then add **shallots, peppadews**, and **2 teaspoons oil** to skillet. Cook, stirring, until shallots are softened and golden-brown, 1–2 minutes.



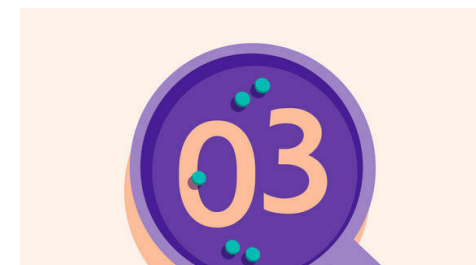
### 2. Prep ingredients & sauce

Meanwhile, coarsely chop **peppadews**. Finely chop **half of the shallot** (save rest for own use). Finely chop **1 teaspoon garlic**. Cut broccoli through the stems into 1-inch florets. Pat **chicken** dry, then pound to ½-inch thickness, if necessary; season all over with **salt** and **pepper**. In a small bowl, stir together **¼ cup water, 3 tablespoons vinegar**, and **1 tablespoon sugar**.



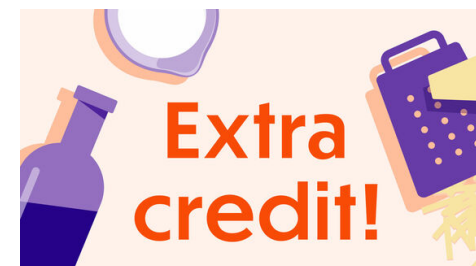
### 5. Make sauce & serve

Add **vinegar mixture** to skillet and simmer over medium heat, scraping up any browned bits from the bottom, until sauce is slightly thickened, 1–2 minutes. Stir in **1 tablespoon butter**, then season to taste with **salt** and **pepper**. Return **chicken** to skillet and turn to coat in sauce. Serve **vinegar chicken** with **broccoli** and **mashed potatoes** alongside. Enjoy!



### 3. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until broccoli is bright green and browned in spots, 3–4 minutes (If pan is scorching, add 1 tablespoon water at a time, as needed). Stir in **chopped garlic**; cook until fragrant, about 1 minute. Transfer to a plate and cover to keep warm.



### 6. Say cheese!

Give your mashed potatoes a cacio e pepe makeover by stirring in heavy handfuls of freshly grated pecorino cheese and freshly ground black pepper. Served topped with even more grated cheese because, well, cheese.