

# DINNERLY



## Brown Sugar-Rubbed CHICKEN with Roasted Potatoes & Green Beans



30-40min



2 Servings

Comfort food: it's what's for dinner. Tonight's dinner features a brown sugar and chili powder rub, which is where all the magic happens. We're using it to coat chicken for the perfect ratio of sweet and savory, crusty exterior. We top it off with a creamy gravy for ultimate comfort in every bite. We've got you covered!

### WHAT WE SEND

- 1 russet potato
- 4 oz green beans
- garlic
- 2 oz dark brown sugar (use 2 Tbsp)
- chili powder (use 1 tsp)
- 1 pkt turkey broth concentrate
- ½ lb pkg boneless, skinless chicken breasts

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour<sup>1</sup>
- butter<sup>7</sup>

### TOOLS

- rimmed baking sheet
- medium skillet

### ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 650kcal, Fat 33g, Carbs 62g, Proteins 33g



#### 1. Prep ingredients

Preheat oven to 450°F with racks in the lower third. Scrub **potato**, then cut into ½-inch wedges. Trim **green beans**. Finely chop **1 teaspoon garlic**. In a small bowl, combine **2 tablespoons brown sugar**, **1 teaspoon each of chili powder and salt**, and **a few grinds of pepper**. In a liquid measuring cup, stir to combine **turkey broth concentrate** and **½ cup water**.



#### 2. Roast potatoes

Transfer **potatoes** to one half of a rimmed baking sheet. Toss with **1 tablespoon oil**, then season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, about 15 minutes.



#### 3. Sear chicken

Pat **chicken** dry, then pound to even ½-inch thickness, if desired; sprinkle **brown sugar rub** all over, patting gently to help seasoning adhere. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until deep golden-brown and cooked through, 3–4 minutes per side. Transfer chicken to plates and cover to keep warm. Reserve skillet for step 5.



#### 4. Roast green beans

Transfer **green beans** to open side of baking sheet with **potatoes**. Drizzle with **1 teaspoon oil**, then season with **a pinch each of salt and pepper**. Return to lower oven rack and roast until green beans are tender and potatoes are golden-brown, about 10 minutes.



#### 5. Make gravy & serve

Heat **1 tablespoon oil** in reserved skillet over medium. Add **garlic** and **2 teaspoons flour**; cook until fragrant, 30 seconds. Stir in **broth mixture**. Bring to a boil; cook until liquid is slightly thickened, 2–3 minutes. Off the heat, whisk in **1 tablespoon butter**; season to taste. Spoon **gravy** over **chicken**. Serve with **potatoes and green beans** alongside. Enjoy!



#### 6. Jump on the gravy train!

The thickening component of gravy is roux, a mixture of liquid fat—like melted butter or oil—and flour. Use a rubber spatula or whisk to stir flour into the hot skillet until a golden paste forms. Whisk in broth mixture, constantly stirring to avoid lumps. Want that glistening glow? Whisk in 1 tablespoon butter or heavy cream before serving for gravy that's rich and smooth as silk.