

DINNERLY



Herbed Chicken & Pan Gravy with Greek Yogurt Mashed Potatoes



30-40min



2 Servings

Winner, winner, herbed chicken dinner! Start your week off with our healthier take on a classic. The creamy mashed potatoes come together with a little help from Greek yogurt. The best part? We coat the chicken in our pizza spice blend before roasting it with tender green beans. 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
- ½ lb pkg boneless, skinless chicken breasts
- pizza spice blend (use 2 tsp)
- 1 pkt turkey broth concentrate
- ½ lb green beans
- 1 container Greek yogurt (use ¼ cup) ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹
- butter ²

TOOLS

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

ALLERGENS

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

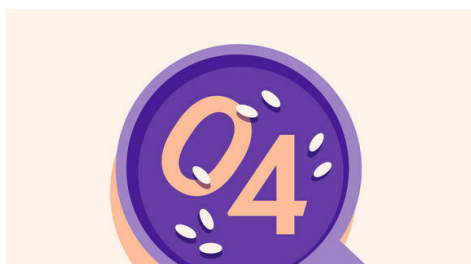
NUTRITION PER SERVING

Calories 650kcal, Fat 36g, Carbs 53g, Protein 36g



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 and bring to a boil, then uncover and cook until easily pierced with a fork, 8–10 minutes. Reserve **½ cup cooking water**, then drain potatoes and return to saucepan. Cover to keep warm.



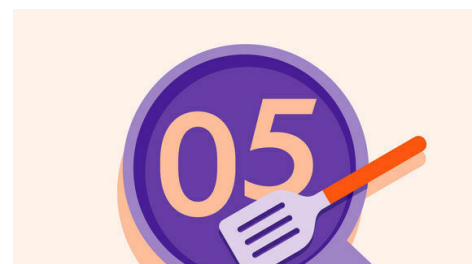
4. Mash potatoes

Heat saucepan with **potatoes** over medium. Add **2 tablespoons butter** and **¼ cup yogurt**. Using a potato masher or fork, mash potatoes, adding **1 tablespoon of the reserved cooking water** at a time, as needed to reach desired consistency. Season to taste with **salt** and **pepper**. Cover to keep warm off the heat.



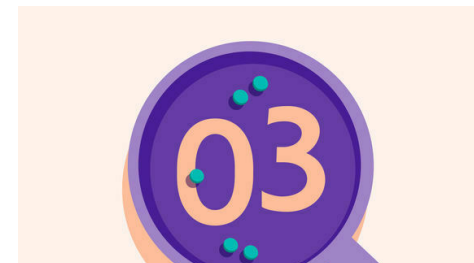
2. Marinate chicken

Pat **chicken** dry, then pound to ½-inch thickness, if desired. Transfer chicken to a medium bowl, add **2 teaspoons pizza spice blend** and **1½ tablespoons oil**, turning to coat chicken. In a liquid measuring cup, whisk to combine **turkey broth concentrate**, **½ cup water**, and **½ tablespoon flour**.



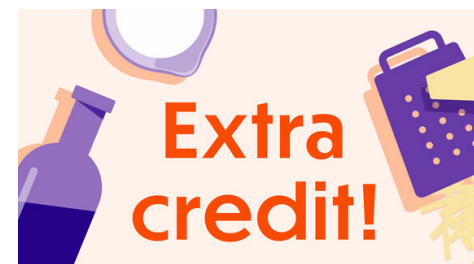
5. Make gravy & serve

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



3. Roast chicken & beans

Meanwhile, trim **green beans**. On preheated baking sheet, carefully toss green beans with **½ tablespoon oil**; season with **salt** and **pepper**. Push to one side of the baking sheet, then add **chicken** to open side. Roast on center oven rack until green beans are tender and browned in spots, and chicken is cooked through, 7–8 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.