

DINNERLY



Chicken & Broccoli with Mashed Potatoes & Gravy



30-40min



2 Servings

Sometimes all we want is to dig into a big pile of creamy mashed potatoes dripping with gravy. And by sometimes, we mean absolutely all of the time. This meal is easy, peasy weeknight meat and potatoes. AKA, exactly what your hump day (or week) needs. The broccoli is there because a) it's good for you and b) it's makes for the perfect bite when dragged through spuds and gravy. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- 1 pkt sour cream²
- garlic (use 1 large clove)
- ½ lb broccoli
- ½ lb pkg boneless, skinless chicken breasts
- 1 pkt turkey broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour¹

TOOLS

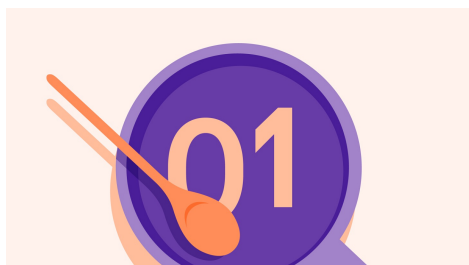
- small saucepan
- colander
- potato masher or fork
- medium skillet

ALLERGENS

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

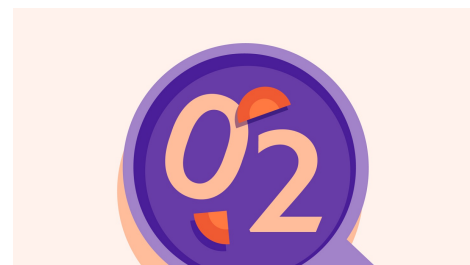
NUTRITION PER SERVING

Calories 620kcal, Fat 30g, Carbs 53g, Protein 34g



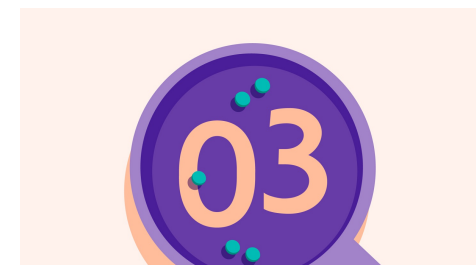
1. Cook potatoes

Peel **potato** and cut into 1-inch pieces. Place in a small saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil, then uncover and cook until tender, 10–12 minutes. Reserve **¼ cup cooking water**; drain potatoes and return to saucepan. Cook over medium, stirring frequently, until pale, dry, and breaking apart, 2–3 minutes.



2. Mash potatoes & prep

Add **sour cream**, **reserved cooking water**, and **1 tablespoon oil** to **potatoes** in saucepan. Using a potato masher or fork, mash until smooth, stirring to incorporate; season with **salt** and **pepper**. Cover to keep warm. Peel and finely chop **1 teaspoon garlic**. Cut **broccoli** into 1-inch florets. Pat **chicken** dry; season all over with **a pinch each salt and pepper**.



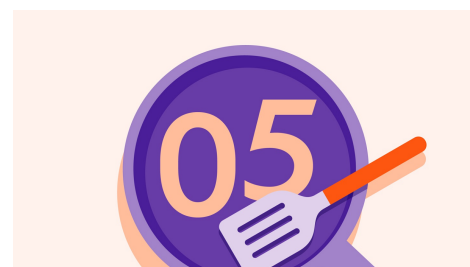
3. Cook broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli**, **¼ cup water**, and **a pinch of salt**. Cover and cook until water is evaporated and broccoli is crisp-tender, 2–3 minutes. Transfer broccoli to a bowl and cover to keep warm. Wipe out skillet.



4. Cook chicken

Heat **2 teaspoons oil** in same skillet over medium-high. Add **chicken** and cook until underside is golden brown, about 3 minutes. Flip chicken and continue cooking until cooked through, 1–2 minutes. Transfer chicken to plates and cover to keep warm; reserve skillet and pan drippings. Meanwhile, whisk **broth concentrate**, **⅔ cup water**, and **2 teaspoons flour** in a small bowl.



5. Make gravy & serve

Heat **1 tablespoon oil** and **chopped garlic** in reserved skillet over medium heat. Slowly, pour **broth mixture** into skillet. Cook, whisking occasionally, until reduced to **½ cup gravy**, 3–5 minutes. Season with **salt** and **pepper**. Serve **chicken** with **broccoli** and **mashed potatoes** alongside. Spoon **gravy** over top. Enjoy!



6. Make it ahead!

You'll be cruising down easy street if you make the mashed potatoes ahead of time. To rewarm come dinner, just put them in a saucepan and stir in a bit of milk or butter. Or BOTH.