

# DINNERLY



## Garlic-Butter Chicken & French Fries with Spinach Salad



30-40min



2 Servings

Sometimes a simple chicken dish just needs an unexpected twist to make it feel fancy. Here, a simple pan sauce of garlic-butter and sliced scallions takes this pan-roasted chicken from average to Top Chef worthy. Paired with crispy oven-baked french fries and a bright spinach salad, this dinner hits all the right notes. We've got you covered!

### WHAT WE SEND

- 1 russet potato
- garlic
- 1 oz scallions
- 1 plum tomato
- ½ lb pkg boneless, skinless chicken breasts
- steak seasoning (use 2 tsp)
- 3 oz baby spinach

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- all-purpose flour<sup>1</sup>
- butter<sup>2</sup>

### TOOLS

- rimmed baking sheet
- medium skillet

### ALLERGENS

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

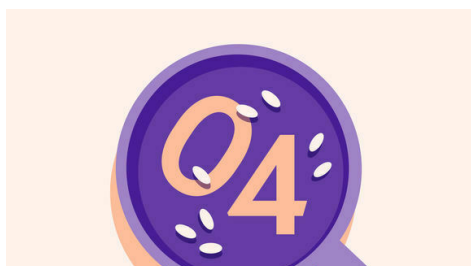
### NUTRITION PER SERVING

Calories 770kcal, Fat 50g, Carbs 53g, Protein 30g



#### 1. Roast French fries

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third. Scrub **potato**; cut into ¼-inch fries. In a medium bowl, toss potatoes with **2 tablespoons oil** and **a pinch each of salt and pepper**. Carefully spread onto preheated baking sheet; roast on lower oven rack until tender, about 20 minutes. Flip potatoes and roast until golden-brown and crisp, about 5 minutes more.



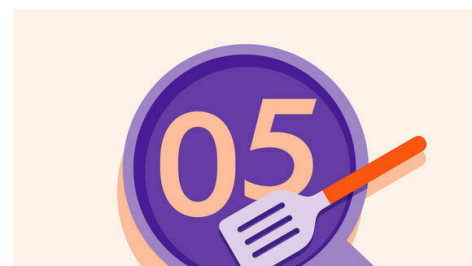
#### 4. Finish chicken & sauce

Flip **chicken** and continue to cook until cooked through, 1-2 minutes more. Add **garlic** and **2 tablespoons butter** to skillet and cook, shaking the skillet to coat the chicken, until butter is melted and garlic is sizzling, about 30 seconds. Off heat, stir in **scallions**, and season to taste with **salt** and **pepper**.



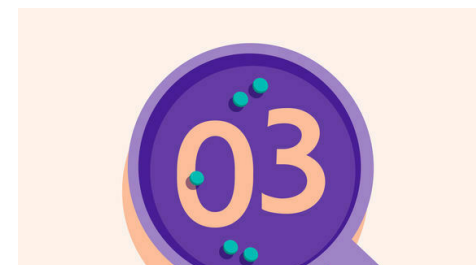
#### 2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Trim **scallion**, then thinly slice. Cut **tomato** into ½-inch pieces. In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Add tomatoes to **dressing**, stirring to coat; set aside to marinate until step 5.



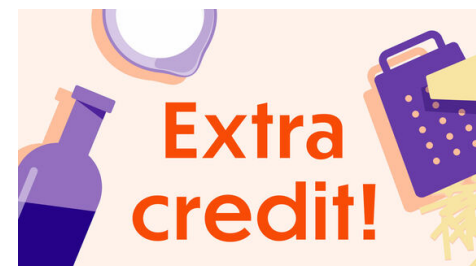
#### 5. Finish & serve

Add **2 teaspoons steak seasoning** to baking sheet with **fries**; carefully toss to coat. Add **spinach** to bowl with **tomatoes and dressing**, tossing to coat. Serve **chicken** with **French fries** and **spinach salad** alongside and **garlic-butter pan sauce** spooned over top. Enjoy!



#### 3. Prep & brown chicken

Pat **chicken** dry, then pound to ½-inch thickness, if necessary. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Transfer **2 tablespoons flour** to a plate. Dredge chicken in flour, tapping off any excess. Add to skillet; cook until well browned on the bottom, 3-4 minutes.



#### 6. Take it to the next level

You know what makes everything better? Cheese. Crumble feta cheese over top the spinach salad or toss with your French fries to add a gooey decadence to your weeknight dinner.