



Pan-Roasted CHICKEN & French Fries

with Caesar Wedge Salad & Buttery Pan Sauce



40min



2 Servings

Nothing beats a classic chicken and potato dinner, particularly when it comes to crunchy fries! Pro tip: We preheat the baking sheet in the oven, which helps evaporate liquid for perfect browning and caramelization. This method is especially great for oven fries, so the bottoms start to brown and crisp instead of steam.

What we send

- 1 russet potato
- 1 romaine heart
- 1 shallot
- garlic
- ¾ oz piece Parmesan ⁷
- 2 oz mayonnaise ^{3,6}
- 12 oz boneless, skinless chicken breasts
- ¼ oz Italian seasoning

What you need

- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- butter ⁷

Tools

- rimmed baking sheet
- medium pot
- medium heavy skillet (preferably cast-iron)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

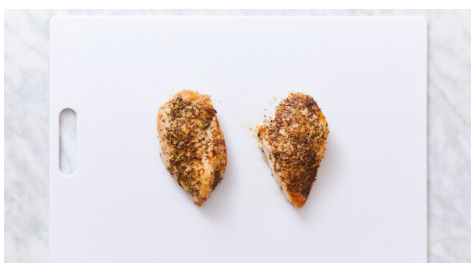
Nutrition per serving

Calories 910kcal, Fat 59g, Carbs 55g, Proteins 51g



1. Prep potatoes

Preheat oven to 450°F with a rimmed baking sheet placed on the rack in the upper third (see front of recipe for pro tip). Scrub **potato**, then cut lengthwise into ¼-inch thick wedges. Place potatoes in a medium pot with enough **salted water** to cover by 1 inch. Cover and bring to a boil. Uncover and cook until barely tender, 5-8 minutes. Drain and return potatoes to pot off heat.



4. Cook chicken

Pat **chicken** dry, then season all over with **salt, pepper**, and **2 teaspoons Italian spice blend**. Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add chicken and cook until well browned and cooked through, 3-4 minutes per side. Transfer to a cutting board to rest.



2. Roast potatoes

Toss **cooked potatoes** in pot with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Carefully spread into a single layer on preheated baking sheet. Roast on upper oven rack until fries are golden brown and crisp, about 25 minutes, flipping potatoes the last 5 minutes.



5. Make pan sauce

Add **chopped shallots** to same skillet and cook over medium heat, scraping up any browned bits from the bottom, until lightly browned, 1-2 minutes. Add **2 tablespoons butter** and **1 tablespoon each of water and vinegar**. Cook, whisking, until sauce is emulsified and coats the back of a spoon, 1-2 minutes. Immediately, remove from heat. Season to taste with **salt and pepper**.



3. Prep ingredients

Halve **romaine** lengthwise, then cut crosswise into 6 wedges, discarding stem end. Finely chop **shallot** and **1 teaspoon garlic**. Finely grate **Parmesan**, if necessary. In a medium bowl, stir to combine **mayonnaise, chopped garlic, all but 1 tablespoon of the Parmesan, 1½ tablespoons water**, and **1 teaspoon vinegar**. Season to taste with **salt and pepper**. Reserve for step 6.



6. Finish & serve

Thinly slice **chicken**, if desired. Serve **chicken** with **fries** and **wedge salad** alongside. Spoon **pan sauce** over chicken. Drizzle **dressing** over **romaine wedges**, then sprinkle with **remaining Parmesan**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com [@marleyspoon](#) [#marthaandmarleyspoon](#)