

# DINNERLY



## Brown Sugar Chicken with Roasted Potatoes & Green Beans



30-40min



2 Servings

Comfort food: It's what's for dinner. Tonight we're featuring a smoky paprika and brown sugar rub, which perfectly coats chicken to create a sweet and savory, crusty exterior. We top it off with a creamy gravy to make every bite ultra satisfying. We've got you covered!

### WHAT WE SEND

- 2 russet potatoes
- ½ lb green beans
- garlic
- 2 oz dark brown sugar
- ¼ oz pkt smoked paprika
- 1 pkt turkey broth concentrate
- 1 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 a rack in the lower third. Scrub **potatoes**, then cut into ½-inch wedges. Trim **green beans**. Finely chop **1 teaspoon garlic**.

In a small bowl, stir to combine **2 tablespoons brown sugar**, **1 teaspoon each of smoked paprika and salt**, and **a few grinds of pepper**.

In a liquid measuring cup, stir **turkey broth concentrate** into ½ cup **water**.



#### 2. Start potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and **a pinch each of 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 an even ½-inch thickness, if desired. Sprinkle all over with **brown sugar rub**, 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 to a plate and cover to keep warm. Reserve skillet for step 5.



#### 4. Roast veggies

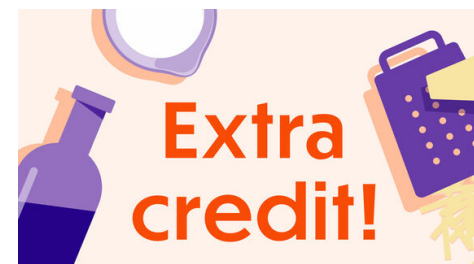
Remove **potatoes** from oven and push to one side of baking sheet. Add **green beans** to open side and drizzle with **1 teaspoon oil**; season with **a pinch each of salt and pepper**. Roast on lower oven rack until green beans are tender and potatoes are golden-brown, about 10 minutes.



#### 5. Make gravy & serve

Heat **1 tablespoon oil** in reserved skillet over medium. Add **chopped garlic** and **2 teaspoons flour**; cook until fragrant, 30 seconds. Stir in **broth mixture** and bring to a boil; cook until liquid slightly thickens, 2–3 minutes. Remove from heat; whisk in **1 tablespoon butter**.

Serve **brown sugar chicken** with **green beans** and **potatoes**. Spoon **gravy** over top. 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 (gravy should be the consistency of heavy cream or just thick enough to coat the back of a spoon).