



## Broiled Chicken and Tomatoes

with Mashed Potatoes & Pesto



20-30min



2 Servings

Broiling is a great way to ensure that chicken breasts stay nice and juicy. Throw grape tomatoes on the same sheet pan and you have an instant saucy side dish. Basil pesto gets spooned over the top of this dish for a beautiful fresh flavor boost, and cream cheese and butter mashed potatoes balance out the meal. Cook, relax, and enjoy!



## What we send

- boneless, skinless chicken breasts
- pint grape tomatoes
- russet potatoes

## What you need

- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- colander
- medium saucepan
- potato masher or fork
- rimmed baking sheet

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

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 550.0kcal, Fat 22.0g, Proteins 43.0g, Carbs 58.0g



### 1. Cook potato

Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan, along with **2 teaspoons salt** and enough cold water to cover by 1-inch. Cover and bring to a boil over high heat, then uncover and cook until easily pierced with a fork, 10-12 minutes. Reserve **2 tablespoons potato water**, then drain, and return potatoes to saucepan.



### 4. Broil chicken

Broil **chicken** and **tomatoes** on the top oven rack until chicken is cooked through and tomatoes are bursting and charred in spots, about 10 minutes (watch closely, tent with foil if browning too quickly).



### 2. Prep tomatoes

Preheat broiler with a rack 6 inches from heat source. On a rimmed baking sheet, toss **tomatoes** with **1 teaspoon oil** and **a pinch each salt and pepper**.



### 3. Prep chicken

Pat **chicken** dry, and pound to an even thickness, if necessary. Place chicken between the **tomatoes** on the baking sheet and drizzle chicken with **2 teaspoons oil** and season all over with **salt and pepper**.



### 5. Mash potatoes

Meanwhile, return saucepan of **potatoes** to medium heat and cook, stirring frequently, until pale, dry, and just beginning to break apart, 2-3 minutes. Add **cream cheese**, **1 tablespoon butter**, and **potato water** to potatoes. Mash potatoes using a masher or fork until smooth, stirring to incorporate ingredients. Season to taste with **salt and pepper**.



### 6. Add pesto & serve

Spoon **mashed potatoes** onto plates and top with **chicken** and **tomatoes**, and **any juices**. Drizzle with as much **pesto** as desired. Enjoy!