

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 hit with sliced scallions takes this pan-roasted chicken from average to Top Chef status. Paired with crispy french fries straight from the oven and a simple spinach salad, this dinner hits all the right notes. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- garlic
- 1 oz scallions
- 1 plum tomato
- 10 oz pkg boneless, skinless chicken breast
- 3 oz pkg baby spinach

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- all-purpose flour¹
- butter²

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 740kcal, Fat 42g, Carbs 52g, Protein 41g



1. Roast French fries

Preheat oven to 450°F with a rack in the lower third. Place a rimmed baking on the lower oven rack to preheat. Scrub **potatoes**, then 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 and roast on lower oven rack until tender and golden-brown, about 25 minutes, flipping after 20.



2. Prep salad

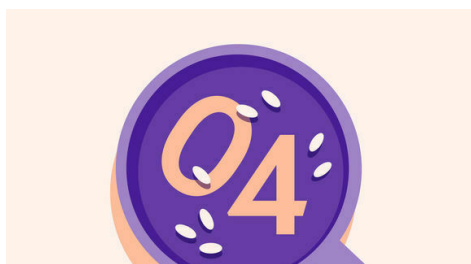
While fries bake, finely chop **1 teaspoon garlic**. Trim **scallion** ends, then thinly slice. Cut **tomato** into ½-inch pieces.

Wipe out potato bowl, then 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.



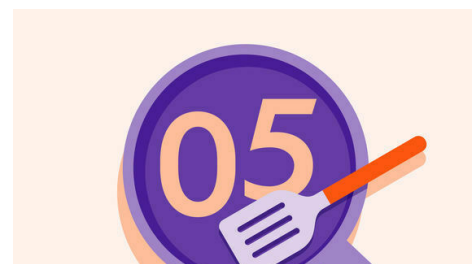
3. Prep & brown chicken

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. Place **2 tablespoons flour** on a plate, then dredge chicken in flour. Tap off excess flour and add chicken to skillet. Cook until well browned on the bottom, 3–4 minutes.



4. Finish chicken & sauce

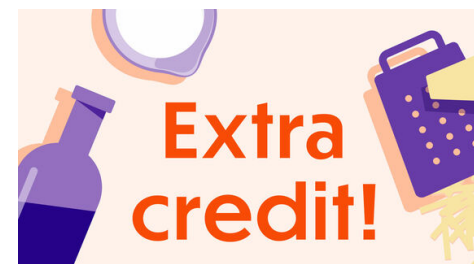
Flip **chicken** and continue to cook over medium-high heat until just cooked through, 1–2 minutes. Reduce heat to medium, then add **chopped garlic** and **2 tablespoons butter**. Cook, shaking skillet to coat chicken, until butter is melted and garlic is sizzling, about 30 seconds. Remove from heat and stir in **scallions**. Season sauce to taste with **salt** and **pepper**.



5. Finish & serve

Carefully, toss **fries** directly on baking sheet with **salt** and **pepper**. Add **spinach** to bowl with **tomatoes and dressing**, tossing to coat.

Serve **chicken** with **French fries** and **spinach salad** alongside. Spoon **garlic-butter pan sauce** over **chicken**. Enjoy!



6. Take it to the next level

You know what makes everything better? Cheese. Crumble feta cheese over top of the spinach salad or toss with your French fries for an extra ooey-gooey much needed decadence to your weeknight dinner.