



## Chicken with Buttery Pan Sauce & Oven Fries:

Cooking with Confidence with Martha Stewart



40min



2 Servings

Level up your cooking technique and boost your confidence in the kitchen with this recipe series! Nothing beats a classic chicken dinner, especially when there's a flavor-packed pan sauce. The key to mastering a pan sauce is using broth and aromatics to scrape up flavorful brown bits from the bottom of the skillet after searing the meat. Slowing whisking in cold butter emulsifies the sauce for a thicker, creamy texture.



## What we send

- 2 (½ lb) russet potatoes
- 1 romaine heart
- 1 medium yellow onion
- garlic
- ¾ oz Parmesan <sup>7</sup>
- 2 oz mayonnaise <sup>3,6</sup>
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz Italian seasoning

## What you need

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

## Tools

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

## 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 940kcal, Fat 59g, Carbs 57g, Proteins 50g



### 1. Prep potatoes

Preheat oven to 450°F with a rimmed baking sheet placed on the rack in the upper third. Scrub **potatoes**, 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.



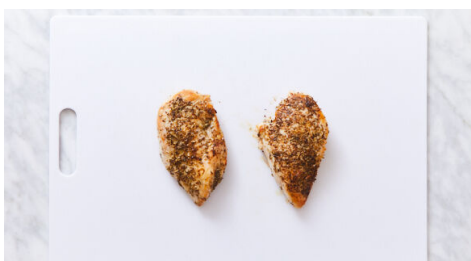
### 2. Roast potatoes

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.



### 3. Prep ingredients

Halve **romaine** lengthwise, then cut crosswise into 6 wedges; discard stem end. Finely chop **½ cup onion** (save rest) and **1 teaspoon garlic**. Finely grate **Parmesan**. 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.



### 4. Cook chicken

Pat **chicken** dry, then season all over with **salt, pepper, and 2 teaspoons Italian seasoning**. 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.



### 5. Make pan sauce

Add **chopped onions** 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**.



### 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!