

DINNERLY



Meatless Chicken-Fried Chik'n with Gravy & Warm Potato Salad

 20-30min  2 Servings

The best thing about chicken-fried chicken? Between the perfectly golden breading, the juicy chicken cutlet, and the creamy gravy, it's hard to choose. But the best thing about OUR chicken-fried chik'n? It's meatless! This plant-based chicken substitute gives you all the chickeny feels you're craving—along with the protein you need to fill you up. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- ½ lb broccoli
- ¼ oz granulated garlic
- 7 oz pkg plant-based chik'n cutlet ²
- ¼ oz steak seasoning
- 1 oz cream cheese ¹
- ½ oz whole-grain mustard

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- neutral oil
- all-purpose flour ²

TOOLS

- medium saucepan
- rimmed baking sheet
- small saucepan

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 41g, Carbs 71g, Protein 25g



1. Cook potatoes

Preheat broiler with a rack in the upper third.

Scrub **potatoes**, then cut into ¾-inch pieces. Add to a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, about 12 minutes. Drain and return potatoes to saucepan off heat. Add **1 tablespoon butter** and cover to keep warm until step 4.



4. Finish potatoes & serve

To saucepan with **potatoes**, add **mustard** and ½ **teaspoon granulated garlic**. Stir with a fork, lightly mashing, until coated. Season to taste with **salt** and **pepper**.

Serve **chicken-fried chik'n** with **gravy** and **a few cracks of black pepper** over top. Serve **broccoli** and **potato salad** alongside. Enjoy!



2. Broil broccoli & cutlets

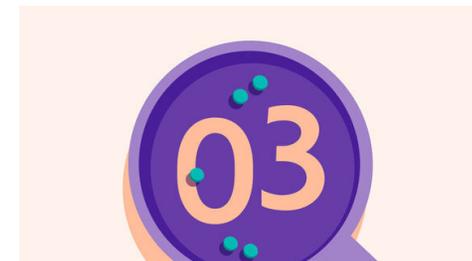
Meanwhile, cut **broccoli** into 1-inch florets, if necessary. Toss on a rimmed baking sheet with **1 tablespoon oil**, ½ **teaspoon granulated garlic**, **salt**, and **pepper**. Spread in an even layer. Nestle **chik'n cutlets** between broccoli and drizzle with **oil**.

Broil on upper oven rack until broccoli is softened and browned in spots and cutlets are browned and warmed through, 7–10 minutes.



5. ...

What were you expecting, more steps?



3. Make gravy

Melt **2 tablespoons butter** in a small saucepan over medium heat; add **steak seasoning** and **1 tablespoon flour**. Cook, stirring until fragrant, 1 minute. Add **cream cheese** and **1 cup water**. Bring to a boil, whisking constantly. Lower heat; simmer until thickened, 2–3 minutes. Season to taste with **salt** and **pepper**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!