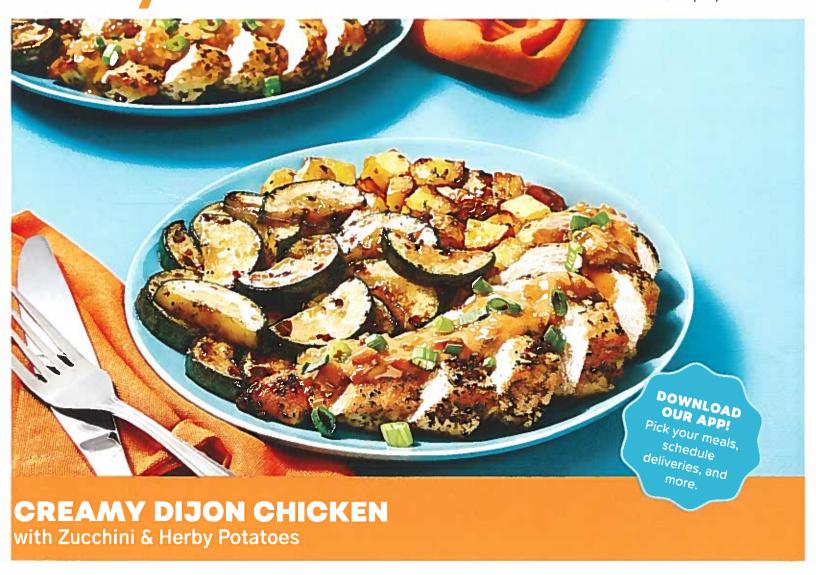
EveryPlate

WE'RE HERE FOR YOU

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WHAT WE SEND (2 servings | 4 servings)

*** Keep refrigerated**



Yukon Gold Potatoes* (5 | 10)



Chicken Breasts * (1 | 2)





Italian Seasoning (1|2)



(1|1)





Chicken Stock Concentrate (1|2)



Garlic (1 Clove | 2 Cloves)



Sour Cream* (1 | 2)Contains: Milk

PREP IN 10 MIN **READY IN 35 MIN**



If you chose a different side when placing your order, follow the CustomPlate instructions on the flip side of this card to learn how to modify your meal.



Asparagus 9 (1 | 2)

WHAT YOU'LL NEED

Kosher Salt Black Pepper

Butter (1 TBSP | 2 TBSP) Cooking Oil (5 tsp | 10 tsp)

Contains: Milk





You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!



Why are we always telling you to pat your chicken dry? Well, since you asked, drying protein with paper towels ensures even browning rather than steaming. Crispy, caramelized edges = major flavor!



Preheat oven to 450 degrees. Wash and dry produce. Dice potatoes into ½-inch pieces. Trim and halve zucchini lengthwise; slice crosswise into ½-inch-thick half-moons. Trim and thinly slice scallions, separating whites from greens. Peel and finely chop garlic. Pat chicken dry with paper towels and season all over with half the Italian Seasoning (you'll use the rest in the next step), salt, and pepper.



Trim and discard bottom 1 inch from asparagus.



While potatoes roast, heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini** and season with **salt** and **pepper**. Cook, stirring often, until browned and tender, 4–7 minutes. Transfer to a plate. Cover to keep warm.





Heat a drizzle of oil in same pan over medium heat. Add scallion whites and garlic; cook, stirring, until fragrant, 30 seconds. Stir in stock concentrate and 2 TBSP water (3 TBSP for 4 servings). Remove pan from heat to cool slightly, then stir in sour cream, mustard, and 1 TBSP butter (2 TBSP for 4) until melted and combined. Season with pepper. (If sauce seems too thick, stir in another splash of water.)



Toss potatoes on a baking sheet with a large drizzle of oil, remaining Italian Seasoning, salt, and pepper. Roast until browned and tender, 20–25 minutes.



Once potatoes have roasted 10 minutes, remove sheet from oven. Carefully push **potatoes** to one side; add **asparagus** to empty side with a **drizzle of oil, salt** and **pepper**. Return to oven until veggies are browned and tender, 10–12 minutes.



Heat a drizzle of oil in pan used for zucchini over medium-high heat. Add chicken and cook until browned and cooked through, 5–6 minutes per side. (Lower heat if chicken begins to brown too quickly!) Turn off heat; transfer to a cutting board to rest for 5 minutes. Wash out pan.



Use a large pan here.





Thinly slice chicken crosswise. Divide chicken, potatoes, and zucchini between plates. Drizzle chicken with sauce and sprinkle with scallion greens.