EveryPlate

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Beef Stock

Concentrate

(1|2)

WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



(12 oz | 24 oz)



Breasts * (10 oz | 20 oz)



Potatoes **

(5 | 10)

Shredded Mozzarella * (1 2) Contains Milk



Yellow Onion (1 2)



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.



Sprouts ©

(1|2)

WHAT YOU'LL NEED

Kosher Salt Black Pepper **Butter**

Sugar (1 tsp | 2 tsp) (3 TBSP | 6 TBSP) Contains: Milk

Cooking Oil (1 TBSP | 2 TBSP)

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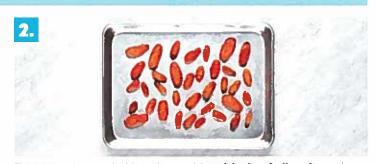




Want to really go the extra mile with your mashed potatoes? Peel the potatoes before dicing in step 1 for an extra fluffy and silky end result! (A splash of milk or heavy cream while mashing never hurts either.)



Preheat oven to 425 degrees. **Wash and dry produce.** Trim, peel, and cut **carrots** on a diagonal into ¼-inch-thick pieces. Dice **potatoes** into ½-inch pieces. Halve, peel, and thinly slice **onion**.



Toss carrots on a baking sheet with a drizzle of oil, salt, and pepper. Roast until browned and tender, 15–20 minutes.





Trim and halve **Brussels sprouts** lengthwise.



Meanwhile, place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 10 minutes. Reserve ½ cup potato cooking liquid, then drain and return potatoes to pot. Keep covered off heat until ready to mash.



While potatoes cook, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**; cook, stirring occasionally, until lightly browned and softened, 8–10 minutes. Sprinkle with 1 **tsp sugar** (2 tsp for 4 servings), then stir in **stock concentrate** and 2 **TBSP water** (4 TBSP for 4). Season with **salt** and **pepper**. Cook until onion is caramelized and jammy, 2–3 minutes more. Turn off heat; transfer to a small bowl. Wash out pan.



Pat chicken dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in pan used for onion over medium-high heat. Add chicken and cook until browned and cooked through, 5–6 minutes per side. In the last 1–2 minutes of cooking, top with caramelized onion and cheese. Cover pan to melt cheese. (If your pan doesn't have a lid, cover with a baking sheet!)



Heat pot with drained potatoes over low heat; mash with sour cream and 3 TBSP butter (6 TBSP for 4 servings) until smooth, adding splashes of reserved potato cooking liquid as needed (we used ¼ cup; use milk instead for extra richness!). Season with salt and pepper. Divide chicken, carrots, and mashed potatoes between plates.