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FRENCH ONION CHICKEN with Roasted Carrots & Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Carrots *
(12 oz | 24 oz)



Potatoes *
(5 | 10)



Yellow Onion
(1 | 2)



**Beef Stock
Concentrate**
(1 | 2)



**Chicken
Breasts** *
(10 oz | 20 oz)



**Shredded
Mozzarella** *
(1 | 2)
Contains: Milk



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.



**Brussels
Sprouts** *
(1 | 2)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Butter
(3 TBSP | 6 TBSP)
Contains: Milk

Sugar
(1 tsp | 2 tsp)
Cooking Oil
(1 TBSP | 2 TBSP)

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

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**CHEF'S
TIP**

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.)

1.



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.

⇒ Trim and halve Brussels sprouts lengthwise.

2.



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

⇒ Swap in Brussels sprouts for carrots; roast 18–22 minutes.

3.



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.

4.



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.

5.



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!)

6.



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.

Chicken is fully cooked when internal temperature reaches 165 degrees.