



## DINER-STYLE CHICKEN & GRAVY

with Garlic Mashed Potatoes & Lemon Butter Peas

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Yukon Gold Potatoes\***  
(5 | 10)



**Garlic**  
(3 Cloves | 6 Cloves)



**Yellow Onion**  
(1 | 1)



**Lemon\***  
(1 | 1)



**Chicken Breasts\***  
(1 | 2)



**Peas\***  
(1 | 2)



**Sour Cream\***  
(1 | 2)  
Contains: Milk



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

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

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

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Cooking Oil**  
(1 tsp | 2 tsp)

**Flour**  
(5 TBSP | 10 TBSP)  
Contains: Wheat

**Butter**  
(3 TBSP | 6 TBSP)  
Contains: Milk

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Want to turn this meal into a full-blown diner-style feast? Whip up frosty vanilla milkshakes for dessert—or for sipping alongside! (We won't judge.) For two servings, blend 1 pint vanilla ice cream, 1 cup milk, 1 tsp vanilla extract, and a pinch of salt. Divide between glasses and freakin' enjoy.

1.



**Wash and dry produce.** Dice potatoes into ½-inch pieces. Peel garlic; finely chop one clove (two cloves for 4 servings) and keep remaining cloves whole. Halve, peel, and finely chop half the onion (whole onion for 4). Zest and quarter lemon. Add ¼ cup flour (½ cup for 4) to a plate or shallow dish; season generously with salt and pepper. (If you've got some on hand, add a pinch of garlic powder, paprika, or poultry seasoning!)

2.



Place potatoes and whole garlic cloves in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until fork-tender, 12–15 minutes. Drain and return potatoes and garlic to pot. Keep covered off heat until ready to mash.

3.



While potatoes cook, pat chicken dry with paper towels and season all over with salt and pepper. Press chicken into seasoned flour to completely coat; tap off any excess. Heat a drizzle of oil in a large pan over medium heat. Add coated chicken and cook until browned and cooked through, 5–7 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.

4.



Meanwhile, place 1 tsp chopped garlic (2 tsp for 4 servings) and 1 TBSP butter (2 TBSP for 4) in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in peas and season with salt and pepper. Set aside. Once potatoes and whole garlic cloves are done, mash with sour cream and 1 TBSP butter (2 TBSP for 4) until smooth and creamy, adding splashes of water as needed. Season generously with salt and pepper.

5.



Heat 1 TBSP butter (2 TBSP for 4 servings) in pan used for chicken over medium heat. Add chopped onion and season with salt and pepper. Cook, stirring, until softened, 4–5 minutes. Stir in 1 TBSP flour (2 TBSP for 4) until lightly browned, 1 minute. Gradually whisk in ¾ cup water (1 ½ cups for 4), then stir in stock concentrate. Bring to a boil and cook until gravy has thickened, 1–2 minutes. Season with salt and pepper. (If gravy gets too thick, add a splash more water.)

6.



Meanwhile, microwave buttery peas until warmed through, 1–2 minutes. Stir in lemon zest and a squeeze of lemon juice to taste. Taste and season with salt. Divide potatoes, chicken, and peas (draining first) between plates. Top potatoes and chicken with gravy. Serve with any remaining lemon wedges on the side.

*Chicken is fully cooked when internal temperature reaches 165 degrees.*