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## CREAMY DIJON CHICKEN with Zucchini & Herby Potatoes

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

\* Keep refrigerated



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



**Zucchini \***  
(1 | 2)



**Scallions \***  
(1 | 1)



**Garlic**  
(1 Clove | 2 Cloves)



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



**Italian  
Seasoning**  
(1 | 2)



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



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



**Dijon Mustard**  
(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**



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 \***  
(1 | 2)

### WHAT YOU'LL NEED

**Kosher Salt  
Black Pepper**

**Butter**  
(1 TBSP | 2 TBSP)  
Contains: Milk

**Cooking Oil**  
(5 tsp | 10 tsp)

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**CHEF'S  
TIP**

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!

1.



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.

2.



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.

3.



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.

↔ Skip this step!

4.



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.

5.



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.)

6.



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

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