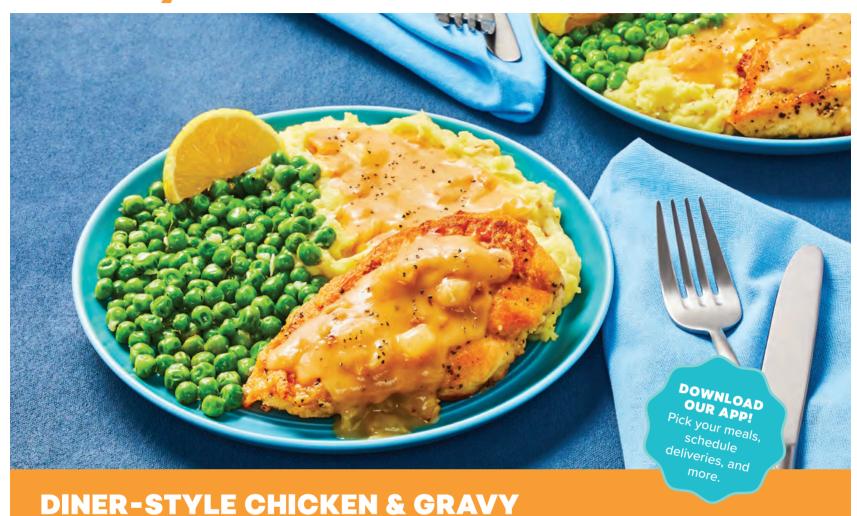
EveryPlate

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with Lemon Butter Peas & Garlic Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Yukon Gold Potatoes* (5 | 10)



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



Garlic (3 Cloves | 6 Cloves)



Peas * (1 | 2)



Yellow Onion (1 | 1)



Sour Cream * (1 | 2)Contains: Milk



Lemon *

(1 | 1)

Chicken Stock Concentrate (1 | 2)

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.



Broccoli Florets @

(1 | 2)

WHAT YOU'LL NEED

Kosher Salt Black Pepper Cooking Oil

Flour (5 TBSP | 10 TBSP) Contains: Wheat

Butter (3 TBSP | 6 TBSP) Contains: Milk

(1 tsp | 2 tsp)



Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. EveryPlate.com/referral

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





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 1/4 cup flour (1/2 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!)





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.



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 34 cup water (1½ 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.)



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.



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.



and poke a few holes in wrap. Microwave until broccoli is bright green and tender, 2-3 minutes. Drain and toss with 1 TBSP butter (2 TBSP for 4), a pinch of chopped garlic, salt, and pepper.



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.

Stir in **lemon zest** and a **squeeze of lemon juice** to taste to bowl with broccoli.

Chicken is fully cooked when internal temperature reaches 165 degrees.