




## DINER-STYLE CHICKEN & GRAVY

with Lemon Butter Peas & Garlic Mashed Potatoes

### 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)

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**  
(1 tsp | 2 tsp)

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

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

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

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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!**)

↔ Cut **broccoli florets** into bite-size pieces if necessary.

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**.

↔ Place **broccoli** and **1 TBSP water** (**2 TBSP for 4 servings**) in a medium microwave-safe bowl. Cover bowl tightly with plastic wrap 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**.

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** (**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.**)

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

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.

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

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