



SPICED CHICKEN & ROASTED TOMATOES

with Creamy Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Roma Tomatoes *
(2 | 4)



Garlic
(3 Cloves | 6 Cloves)



Yukon Gold Potatoes *
(5 | 10)



Chicken Breasts *
(1 | 2)



Tuscan Heat Spice
(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!

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Vegetable Oil
(1 tsp | 2 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Olive Oil
(4 tsp | 8 tsp)

CUSTOMPLATE

Swap out your sides with CustomPlate! See the back for details on how to cook your new sides.



CHEF'S TIP

Why are we always telling you to pat your meat dry? Well, since you asked, drying protein with paper towels ensures even browning rather than steaming. Crispy, caramelized edges = major flavor!

HAVE A CUSTOMPLATE?

Did you substitute asparagus for tomatoes? In step 1, trim and discard woody bottom ends from asparagus. In step 2, roast **garlic foil packet** alone on sheet for 10 minutes. Add asparagus to same sheet; carefully toss with a drizzle of oil, salt, and pepper. Roast until everything is browned and tender, 10–12 minutes more. Add asparagus to plates in step 6.

1.



Preheat oven to 425 degrees. Line a baking sheet with foil. **Wash and dry all produce.** Cut **tomatoes** into ½-inch-thick wedges. Peel **garlic**; place 2 cloves (**4 cloves for 4 servings**) in the center of a small piece of foil. Add a **drizzle of oil** and season with **salt** and **pepper**. Cinch into a packet. Thinly slice remaining garlic.

3.



Meanwhile, dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until very tender, 12–15 minutes. Drain and return potatoes to pot. Keep covered off heat until ready to mash.

5.



Once **roasted garlic** is done, carefully open packet and mash cloves with a fork until smooth. Add to pot with **drained potatoes** and mash with **sour cream** and **1 TBSP butter** (**2 TBSP for 4 servings**). Stir in splashes of **water** (**or milk, for extra richness**) as necessary until smooth and creamy. Season generously with **salt** and **pepper**.

2.



Toss **tomatoes** on prepared baking sheet with a **drizzle of olive oil**, **1 tsp Tuscan Heat Spice** (**2 tsp for 4 servings; you'll use the rest later**), **salt**, and **pepper**; arrange skin sides down. Place **garlic foil packet** on same sheet. Roast until everything is browned and softened, 20 minutes for garlic and 20–25 minutes for tomatoes. Transfer roasted garlic to a cutting board.

4.



While potatoes cook, pat **chicken** dry with paper towels; season all over with **remaining Tuscan Heat Spice**, **salt**, and **pepper**. Drizzle with **olive oil** and rub to evenly coat. Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5–6 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.

6.



Heat a **drizzle of olive oil** in pan used for chicken over low heat. Add **sliced garlic** and cook until fragrant, 30 seconds. Add **stock concentrate** and **2 TBSP water** (**3 TBSP for 4 servings**). Simmer until slightly reduced, 1–2 minutes. Remove from heat and stir in **1 TBSP butter** (**2 TBSP for 4**); season with **pepper**. Divide **chicken** between plates along with **mashed potatoes** and **roasted tomatoes**. Drizzle chicken with **pan sauce**.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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