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## FRENCH ONION CHICKEN

with Roasted Carrots & Mashed Potatoes

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

\* Keep refrigerated



**Carrots \***  
(12 oz | 24 oz)



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



**Yellow Onion**  
(1 | 2)



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



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



**Shredded Mozzarella \***  
(1 | 2)  
*Contains: Milk*



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

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**

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

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

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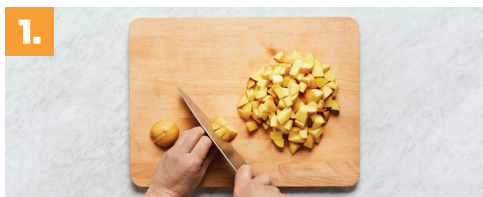


**Asparagus** 🌿  
(1 | 2)

## CHEF'S TIP

Want to really go the extra mile with your mashed potatoes? Peel, then rinse the potatoes before dicing in step 1. This removes excess starch from the spuds, making the end result extra fluffy and silky! (A splash of milk or heavy cream while mashing never hurt either.)

1.



Preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** on a diagonal into ¼-inch-thick pieces. Dice **potatoes** into ½-inch pieces. Halve, peel, and thinly slice **onion**.

↔ Trim and discard woody bottom ends from **asparagus**.

2.



Toss **carrots** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast until browned and tender, 15–20 minutes.

↔ Swap in **asparagus** for carrots. Roast until tender, 10–12 minutes.

3.



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

4.



While potatoes cook, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**; cook, stirring occasionally, until lightly browned and softened, 8–10 minutes. Sprinkle with **1 tsp sugar (2 tsp for 4 servings)**, then stir in **stock concentrate** and **2 TBSP water (¼ cup for 4)**. Season with **salt** and **pepper**. Cook until onion is caramelized and jammy, 2–3 minutes more. Turn off heat; transfer to a small bowl. Wash out pan.

5.



Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for onion over medium-high heat. Add chicken and cook until browned and cooked through, 5–6 minutes per side. In the last 1–2 minutes of cooking, top with **caramelized onion** and **cheese**. Cover pan until cheese melts. (If your pan doesn't have a lid, cover with a **baking sheet**!)

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

6.



Heat pot with **drained potatoes** over low heat; mash with **sour cream**, **2 TBSP butter (4 TBSP for 4 servings)**, **salt**, **pepper**, and a **splash of water (or milk, for extra richness)** until smooth. Divide **chicken**, **roasted carrots**, and **mashed potatoes** between plates.

WK25–81