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GARLIC ROSEMARY CHICKEN with Roasted Root Veggies

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated



Carrots*
(6 oz | 12 oz)



Sweet Potato*
(1 | 2)



Yukon Gold Potatoes*
(5 | 10)



Rosemary*
(1 | 1)



Red Onion
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Chicken Breasts*
(1 | 2)



Chicken Stock Concentrate
(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 **45 MIN**

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 TBSP | 4 TBSP)

Flour
(1 TBSP | 2 TBSP)
Contains: Wheat

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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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 on your chicken = major flavor!

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Trim, peel, and cut **carrots** on a diagonal into $\frac{3}{4}$ -inch-thick pieces. Dice **sweet potato** and **Yukon Gold potatoes** into $\frac{1}{2}$ -inch pieces. Strip **rosemary leaves** from half the sprigs; finely chop leaves until you have $\frac{1}{2}$ TBSP (**1 TBSP for 4 servings**; **save remaining sprigs for garnishing if you like**).

2.



Toss **carrots**, **sweet potato**, and **Yukon Gold potatoes** on a baking sheet with **1 tsp chopped rosemary** (**2 tsp for 4 servings**), a **large drizzle of oil**, and a **pinch of salt and pepper**. (**For 4, divide veggies between 2 sheets.**) Roast until slightly softened, 15 minutes (**you'll add the onion then**).

3.



While veggies roast, halve, peel, and thinly slice **onion**. Finely chop a few slices until you have $\frac{1}{4}$ cup (**$\frac{1}{2}$ cup for 4 servings**). Peel and finely chop **garlic**.

4.



Pat **chicken** dry with paper towels; season with **salt and pepper**. Sprinkle all over with **1 TBSP flour** (**2 TBSP for 4 servings**). Heat a **large drizzle of 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 cutting board. Wipe out pan.

5.



While chicken cooks, in a small bowl, combine **sliced onion**, a **drizzle of oil**, and a **pinch of salt and pepper**. Once veggies have roasted 15 minutes, remove sheet from oven. Carefully top **veggies** with **seasoned onion**, then return to oven until everything is browned and tender, 12–15 minutes more.

6.



Meanwhile, heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **garlic**, **chopped onion**, **remaining chopped rosemary**, **salt**, and **pepper**. Cook, stirring, until softened, 1–2 minutes. Add **stock concentrate** and $\frac{1}{4}$ cup **water** (**$\frac{1}{3}$ cup for 4 servings**). Simmer until thickened, 2–3 minutes. Remove from heat; stir in **1 TBSP butter** (**2 TBSP for 4**) until melted. Thinly slice **chicken** crosswise; divide between plates along with **roasted veggies**. Top chicken with **pan sauce**. (**If you like, garnish with reserved rosemary sprigs for some flair!**)

Chicken is fully cooked when internal temperature reaches 165 degrees.

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