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LEMON GARLIC CHICKEN

with Potato & Roasted Bell Pepper Hash

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



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



Dijon Mustard
(1 | 2)



Lemon*
(1 | 2)



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



**Italian
Seasoning**
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Bell Pepper*
(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

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Olive Oil
(2 TBSP | 4 TBSP)

Cooking Oil
(1 TBSP | 2 TBSP)

Sugar
(1 tsp | 2 tsp)

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CHEF'S TIP

In step 5, you'll be layering lemon slices atop your seared chicken. In addition to imparting a deliciously tart flavor, the slices help insulate the chicken, keeping it nice and juicy as it roasts. Next time, try this (ridiculously simple) trick on roasted fish, like salmon or trout!



Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Peel and finely chop **garlic**. Zest **lemon**; thinly slice one half into rounds. (For 4 servings, zest and halve 1 lemon; thinly slice remaining lemon into rounds.) Core, deseed, and dice **bell pepper** into ½-inch pieces.



Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **half the Italian Seasoning** (you'll use more in the next step), **salt**, and **pepper**. Roast on top rack until golden brown, 18–20 minutes.



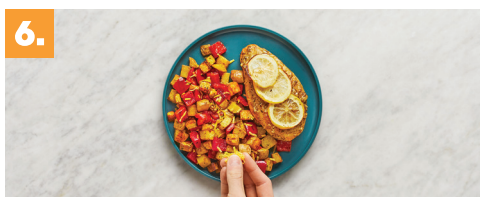
While potatoes roast, in a medium bowl, whisk together **mustard**, **garlic**, **juice from lemon half**, **1 tsp Italian Seasoning** (you'll use the rest in the next step), **1 tsp sugar**, and **2 TBSP olive oil**. (For 4 servings, use 2 tsp Italian Seasoning, 2 tsp sugar, and 4 TBSP olive oil.) Season with **salt** and **pepper**.



Pat **chicken** dry with paper towels; season with **remaining Italian Seasoning**, **salt**, and **pepper**. Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add chicken and cook until browned, 2–3 minutes per side (it'll finish cooking in the next step). Transfer chicken to a plate. Add **bell pepper** to same pan; season with **salt** and **pepper**. Cook until slightly softened, 1–2 minutes. Remove pan from heat. (If your pan isn't ovenproof, transfer bell pepper to a baking dish now.)



Place **chicken** on top of **bell pepper**, then drizzle with **lemon garlic vinaigrette**. Top each piece of chicken with **lemon rounds** and **1 TBSP butter**. Roast on middle rack until chicken is cooked through, 12–14 minutes.



Divide **chicken** between plates. (Feel free to remove and discard the lemon rounds, or keep them on for extra presentation points!) Carefully transfer **potatoes** to pan (or baking dish) with **bell pepper**; stir to combine. Add **potato and pepper hash** to serving plates with chicken. Garnish with **lemon zest** to taste.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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