



CRISPY CAESAR CHICKEN

with Roasted Carrots & Garlic Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes *

(5 | 10)



Carrots *

(12 oz | 24 oz)



Garlic

(2 Cloves | 4 Cloves)



Sour Cream *

(1 | 2)

Contains: Milk



Panko Breadcrumbs

(1 | 1)

Contains: Wheat



Shredded Parmesan *

(1 | 2)

Contains: Milk



Chicken Breasts *

(1 | 2)



Caesar Dressing

(1 | 2)

Contains: Eggs,
Fish, 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**

Olive Oil
(4 tsp | 8 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

CUSTOMPLATE

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



CHEF'S TIP

In step 3, we instruct you to spread a bit of Caesar dressing onto your chicken. Our favorite tool for the job is a basting brush, but if you don't have one, simply use the back of a spoon! #LIFEHACK

HAVE A CUSTOMPLATE?

Did you substitute **asparagus** for carrots? In step 1, trim and discard woody bottom ends from asparagus. In step 4, toss asparagus on one side of a baking sheet with a **drizzle of oil, salt, and pepper**. Place **coated chicken** on empty side. Roast until asparagus is tender and chicken is browned and cooked through, 12–15 minutes. Add to plates in step 6.

1.



Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** on a diagonal into 1/2-inch-thick pieces. Dice **potatoes** into 1/2-inch pieces. Peel **garlic**. Toss carrots on one side of a baking sheet with a **large drizzle of olive oil** and a **pinch of salt and pepper**. (**For 4, spread carrots out across entire sheet; roast on middle rack.**) Roast on top rack for 10 minutes (**you'll add the chicken then**).

3.



Meanwhile, in a small bowl, combine **Parmesan**, **half the panko** (**all the panko for 4 servings**), and a **large drizzle of olive oil**; season with **salt** and **pepper**. Pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Evenly spread tops of chicken with **1 tsp Caesar dressing** each (**save the rest for serving**). Mound with panko mixture, pressing to adhere (**no need to coat the undersides**).

5.



Meanwhile, mash **potatoes** and **garlic** with **sour cream** and **2 TBSP butter** (**4 TBSP for 4 servings**) until smooth and creamy, adding **reserved potato cooking liquid** a splash at a time as needed. Season generously with **salt** and **pepper**.

Chicken is fully cooked when internal temperature reaches 165 degrees.

2.



While carrots roast, place **potatoes** and **garlic cloves** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 12–15 minutes. Reserve **1/2 cup potato cooking liquid**, then drain and return potatoes and garlic to pot. Keep covered off heat until ready to mash.

4.



Once **carrots** have roasted 10 minutes, carefully place **coated chicken** crust sides up on empty side of same sheet. (**For 4 servings, leave carrots roasting and add chicken to a second sheet; roast on top rack.**) Roast until chicken is golden brown and cooked through and carrots are browned and tender, 12–15 minutes more. (**If you'd like a darker crust on your chicken, remove carrots from sheet and broil chicken until deeply browned, 2–3 minutes.**)

6.



Divide **carrots, chicken, and mashed potatoes** between plates. Serve with **remaining Caesar dressing** on the side for dipping.

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