EveryPlate

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Sour Cream *

(1 | 2)

Contains: Milk

Buttermilk

Ranch **Dressing**

(1 | 2)Contains: Eggs, Milk

CRISPY BUFFALO RANCH CHICKEN

with Roasted Carrots & Garlic Mashed Potatoes

Yukon Gold

Potatoes *

(5 | 10)

Panko

Breadcrumbs

(1 | 1)

WHAT WE SEND (2 servings | 4 servings)

Garlic

(2 Cloves | 4 Cloves)

Chicken

Breasts*

(1 | 2)

★ Keep refrigerated



(12 oz | 24 oz)



Frank's







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 35 MIN**



If you chose a different side when placing your order, follow the CustomPlate instructions on the flip side of this card to learn how to modify your meal.



Broccoli Florets @ (1 | 2)

WHAT YOU'LL NEED

Kosher Salt Black Pepper

Butter (2 TBSP | 4 TBSP) Contains: Milk

Cooking Oil (1 tsp | 1 tsp)



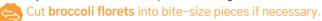
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CHEF'S TIP

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



Preheat oven to 425 degrees. Wash and dry produce. Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Dice potatoes into ½-inch pieces. Peel garlic.





Toss carrots on one side of a baking sheet with a drizzle of oil, salt, and pepper. (For 4 servings, spread carrots out across entire sheet.) Roast for 10 minutes (you'll add the chicken then).

Swap in broccoli for carrots; roast for 5 minutes (you'll add the chicken then).



While carrots roast, place **potatoes** and **whole garlic** 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. Reserve ½ **cup potato cooking liquid**, then drain and return potatoes and garlic to pot. Mash with **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season generously with **salt** and **pepper**. Keep covered off heat until ready to serve.



Once **carrots** have roasted 10 minutes, carefully add **coated chicken** to empty side of same sheet. (For 4 servings, leave carrots roasting and add chicken to a second sheet.) Roast until chicken is browned and cooked through and carrots are browned and tender, 12–15 minutes more.





Meanwhile, place 1 TBSP butter (2 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until melted, 30 seconds. Stir in Frank's Seasoning, half the panko (all for 4), 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 ranch dressing each (save the rest for serving). Mound with panko mixture, pressing to adhere (no need to coat the undersides).



Drizzle **roasted carrots** with **honey**; toss on sheet to coat (tongs are the best tool for this job!). Divide **carrots**, **chicken**, and **mashed potatoes** between plates. Drizzle chicken with **remaining ranch dressing**.



Save honey for another use.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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