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BACON & GOUDA SMOTHERED CHICKEN

with Green Beans & Crispy Potatoes

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



Bacon *
(1 | 2)



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



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



**Smoked
Paprika**
(1 | 1)



Green Beans *
(1 | 2)



Sliced Gouda *
(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**

Cooking Oil
(1 TBSP | 2 TBSP)

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**CHEF'S
TIP**

Wondering how to **safely** handle the bacon fat in step 1? Once you've transferred the cooked bacon to a plate, remove the pan from the heat and let the drippings cool slightly. Then, carefully pour it into a heat-safe container. Store in the fridge for cooking scrambled eggs, fried rice, or chicken breasts! Or, simply seal the container and toss it in the trash. Just don't pour it down the drain—it'll clog your pipes!



1. Preheat oven to 450 degrees. **Wash and dry produce.** Slice **bacon** crosswise into ½-inch pieces. Heat a large, preferably nonstick, pan over medium-high heat. Add bacon in a single layer and cook, stirring, until fat has rendered and bacon is crispy, 8–10 minutes. Turn off heat. Using a slotted spoon, transfer bacon to a paper-towel-lined plate. Wash out pan. (Psst—let the fat cool first, then carefully discard before washing.)



2. While bacon cooks, dice **potatoes** into ½-inch pieces. Pat **chicken** dry with paper towels; season all over with **half the paprika** (all for 4 servings), salt, and pepper.



3. Toss **potatoes** on one side of a baking sheet with a **drizzle of oil**, salt, and pepper. (For 4 servings, spread potatoes out across entire sheet.) Roast until lightly browned, 15 minutes (you'll add the green beans then).



4. Once **potatoes** have roasted 15 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a **drizzle of oil**, salt, and pepper. (For 4 servings, leave potatoes roasting and toss green beans on a second sheet.) Return to oven until veggies are browned and tender, 10–12 minutes more.



5. Meanwhile, heat a **drizzle of oil** in pan used for bacon 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, evenly top chicken with **bacon** and **cheese**. Cover pan until cheese melts. (If your pan doesn't have a lid, cover with a baking sheet!)



6. Divide **chicken**, **green beans**, and **potatoes** between plates.

*Bacon is fully cooked when internal temperature reaches 145 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.*

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