



CRISPY CAESAR CHICKEN

with Roasted Carrots & Garlic Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes *

(2 | 3)



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

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

HAVE A CUSTOMPLATE?

Did you swap in asparagus for carrots? In step 1, skip carrot prep. Trim and discard woody bottom ends from asparagus. In step 4, place chicken on one side of a baking sheet. Roast for 5 minutes, then toss asparagus on empty side with a drizzle of olive oil, salt, and pepper (for 4, divide between two sheets). Roast on top rack (top and middle racks for 4) until chicken is cooked through and asparagus is tender, 10–12 minutes more.

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 ½-inch-thick pieces. Dice potatoes into ½-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. Roast on top rack for 12 minutes (you'll add the chicken then). (For 4, spread out across entire sheet and roast on middle rack.)

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 ½ cup potato cooking liquid, then drain and return potatoes and garlic to pot.

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).

4.



Once carrots have roasted 12 minutes, remove sheet from oven. Carefully place chicken crust sides up on empty side. (For 4 servings, leave carrots roasting and add chicken to a second sheet; roast on top rack.) Return to top rack 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 heat broiler to high. Broil chicken until deeply browned, 2–3 minutes.)

5.



While chicken and carrots roast, mash potatoes and garlic with sour cream, 2 TBSP butter (4 TBSP for 4 servings), and a splash or two of reserved potato cooking liquid until smooth and creamy. Season generously with salt and pepper.

6.



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

Chicken is fully cooked when internal temperature reaches 165 degrees.

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