



GOUDA & BACON SMOTHERED CHICKEN

with Green Beans & Crispy Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**Chicken
Breasts***

(1 | 2)



**Yukon Gold
Potatoes***

(2 | 3)



Green Beans*

(1 | 2)



Bacon*

(1 | 2)



Sliced Gouda*

(1 | 2)

Contains: Milk



**Smoked
Paprika**

(1 | 1)

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**

Vegetable Oil
(1 TBSP | 2 TBSP)

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CHEF'S TIP

What could possibly be better than a side of crispy potatoes, you ask? A side of crispy potatoes plus a DIY special sauce, that's what! Some of our favorite combos? BBQ sauce + Dijon mustard, or ketchup + mayo + hot sauce. Just be sure to taste as you go to make your perfect sauce.



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Add **bacon** to a large pan in a single layer; heat over medium heat. Cook, turning occasionally, until crispy, 8–10 minutes. Turn off heat; transfer 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 and 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 (breaking or chopping into smaller pieces if desired)** and **cheese**. Cover pan until cheese melts.



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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