



CREAMY DIJON CHICKEN

with Roasted Zucchini and Herby Potatoes

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Chicken is fully cooked when internal temperature reaches 165 degrees.



Yukon Gold Potatoes *
(5 | 10)



Zucchini *
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Scallions *
(1 | 2)



Italian Seasoning
(1 | 2)



Chicken Breasts *
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Sour Cream *
(1 | 2)
Contains milk



Dijon Mustard
(1 | 2)

WHAT YOU'LL NEED

Butter
(1 TBSP | 2 TBSP)
Contains milk

Vegetable Oil
(5 tsp | 10 tsp)



CHEF'S TIP

Why are we always telling you to pat your meat dry? Well, since you asked, drying protein with paper towels ensures even browning rather than steaming. Crispy, caramelized edges = major flavor!



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**. Pat **chicken** dry with paper towels and season all over with **salt, pepper, and half the Italian Seasoning**.



2. Toss **potatoes** on a baking sheet with a **large drizzle of oil, remaining Italian Seasoning, salt, and pepper**. Roast until browned and tender, 20-25 minutes.



3. Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini** and season with **salt and pepper**. Cook, stirring often, until browned and tender, 4-7 minutes. Transfer to a plate and set aside, covered.



4. Heat a **drizzle of oil** in pan used for zucchini over medium-high heat. Add **chicken** and cook until browned and cooked through, 4-6 minutes per side. (**Lower heat if browning too quickly!**) Turn off heat and transfer to a cutting board to rest for 5 minutes; thinly slice crosswise. Wash out pan.



5. Heat a **drizzle of oil** in same pan over medium heat. Add **scallion whites and garlic**; cook until fragrant, 30 seconds. Stir in **stock concentrate** and **2 TBSP water** (**3 TBSP for 4 servings**). Remove pan from heat to cool slightly; stir in **sour cream, mustard, and 1 TBSP butter** (**2 TBSP for 4**) until combined. Season with **pepper**. (**If sauce is too thick, stir in a splash of water.**)



6. Divide **chicken, potatoes, and zucchini** between plates. Drizzle chicken with **sauce** and sprinkle with **scallion greens**.

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