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## CREAMY LEMON HERB CHICKEN with Roasted Potatoes & Carrots

### WHAT WE SEND

(2 servings | 4 servings)

CALORIES **560**

PREP IN **10 MIN**

READY IN **30 MIN**

\* Keep refrigerated

\* Times may vary based  
on CustomPlate choices.



**Chicken  
Breasts\***

(10 oz | 20 oz)



**Potatoes\***

(12 oz | 24 oz)



**Garlic Powder**

(1 | 2)



**Carrots\***

(12 oz | 24 oz)



**Chicken Stock  
Concentrate**

(1 | 2)



**Parsley\***

(1 | 1)



**Lemon\***

(1 | 1)



**Sour Cream\***

(1 | 2)

Contains: Milk



**Garlic**

(1 Clove | 2 Cloves)

You may receive potatoes  
that are a different color.  
No matter the hue, they  
will be just as delicious!

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**\$20**



If you chose to modify your meal, follow the **CustomPlate**  
instructions on the flip side of this card.



**Green Beans\***

(1 | 2)

Calories: 520

### WHAT YOU'LL NEED

**Kosher Salt  
Black Pepper**

**Cooking Oil**  
(4 tsp | 8 tsp)

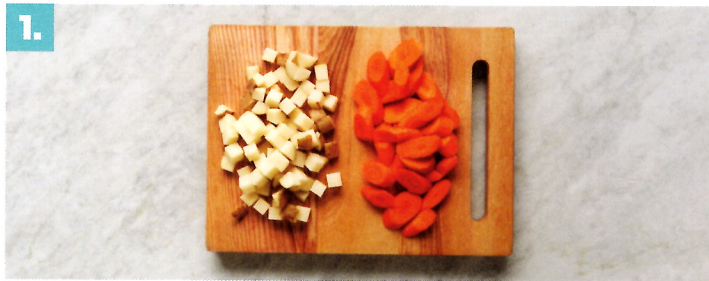
**Butter**

(1 TBSP | 2 TBSP)  
Contains: Milk



**6** **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

**1.**



Preheat oven to 425 degrees. **Wash and dry produce.** Dice **potatoes** into 1/2-inch pieces. Trim, peel, and cut **carrots** on a diagonal into 1/2-inch pieces.

↔ Trim **green beans** if necessary.

**2.**



Toss **potatoes** on one side of a baking sheet with a **drizzle of oil**, **garlic powder**, **salt**, and **pepper**. Toss **carrots** on empty side with a **drizzle of oil**, **salt**, and **pepper**. Roast until browned and tender, 20–25 minutes.

↔ Roast **potatoes** for 10 minutes; swap in **green beans** for carrots and roast 12–15 minutes more.

**3.**



Meanwhile, peel and finely chop **garlic**. Pick **parsley leaves** from stems; finely chop leaves. Quarter **lemon**.

**4.**



Pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium–high heat. Add chicken and cook until browned and cooked through, 5–6 minutes per side. Turn off heat; transfer to a cutting board. Wash out pan.

**5.**



Heat a **drizzle of oil** in same pan over medium heat. Add **garlic**; cook until fragrant, 30 seconds. Add 1/4 cup **water** (1/3 cup for 4 servings) and **stock concentrate**; simmer until slightly thickened, 2–3 minutes. Remove pan from heat and stir in 1 TBSP **butter** (2 TBSP for 4) until melted. Stir in **sour cream**, half the chopped **parsley**, and a **squeeze of lemon juice** to taste. Season with **salt** and **pepper**.

**6.**



Thinly slice **chicken** crosswise. Divide chicken, **carrots**, and **potatoes** between plates. Drizzle chicken with **sauce**. Sprinkle with **remaining chopped parsley**. Serve with **remaining lemon wedges** on the side.

*Chicken is fully cooked when internal temperature reaches 165°.*