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CHICKEN SCALLOPINI

in Lemon Cream Sauce with Zucchini & Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated


Yukon Gold Potatoes*
(5 | 10)


Zucchini*
(1 | 2)


Scallions*
(1 | 2)


Garlic
(2 Cloves | 4 Cloves)


Lemon*
(1 | 2)


Chicken Breasts*
(1 | 2)


Chicken Stock Concentrate
(1 | 2)


Sour Cream*
(1 | 2)
Contains: Milk

PREP IN **10 MIN** READY IN **40 MIN**



If you chose a different side when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Green Beans 🌱
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper
Olive Oil
(2 tsp | 4 tsp)

Flour
(¼ Cup + ½ tsp |
½ Cup + 1 tsp)
Contains: Wheat

Butter
(1 TBSP | 2 TBSP)
Contains: Milk
Cooking Oil
(2 TBSP | 4 TBSP)

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

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In step 3, we ask you to pound your chicken nice and thin between 2 large pieces of plastic wrap. (Psst—you could also use a big zip-close bag.) Think of this process as your weeknight stress reliever and, more importantly, your ticket to fast, even cooking and crispy, caramelized edges!

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**. Zest and quarter **lemon**.

Trim **green beans** if necessary.

2.



Toss **potatoes** on a baking sheet with a **drizzle of oil, salt, and pepper**. Toss **zucchini** on a separate sheet with a **drizzle of oil, salt, and pepper**. Roast until everything is browned and tender, 20–25 minutes for potatoes and 15–20 minutes for zucchini.

Swap in **green beans** for zucchini; roast 10–12 minutes.

3.



Meanwhile, pat **chicken** dry with paper towels; place between 2 large pieces of plastic wrap. Pound with a rolling pin or mallet until chicken is about ½ inch thick. Season all over with **salt and pepper**, then sprinkle with ¼ cup **flour** (½ cup for 4 servings) to evenly coat both sides. Shake off any excess.

4.



Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **coated chicken**; cook until browned on one side, 4–5 minutes. Flip and add another **large drizzle of oil**. Cook until crust is browned and chicken is cooked through, 4–5 minutes more. (If chicken begins to brown too quickly, lower that heat!) Turn off heat; transfer to a plate. Wipe out pan.

5.



Heat a **large drizzle of olive oil** in same pan over medium heat. Add **scallion whites, garlic, and ½ tsp flour** (1 tsp for 4 servings); cook, stirring, until fragrant, 1–2 minutes. Stir in ¼ cup **water** (½ cup for 4), **stock concentrate**, and a **squeeze of lemon juice** to taste. Cook, stirring occasionally, until slightly thickened, 1–2 minutes. Remove from heat; whisk in **sour cream, lemon zest, and 1 TBSP butter** (2 TBSP for 4) until combined. (If sauce seems too thick, add another splash of water.) Season with **pepper**.

Chicken is fully cooked when internal temperature reaches 165 degrees.

6.



Divide **potatoes, zucchini, and chicken** between plates. Top chicken with **sauce** and garnish with **scallion greens**. Serve with **remaining lemon wedges** on the side.