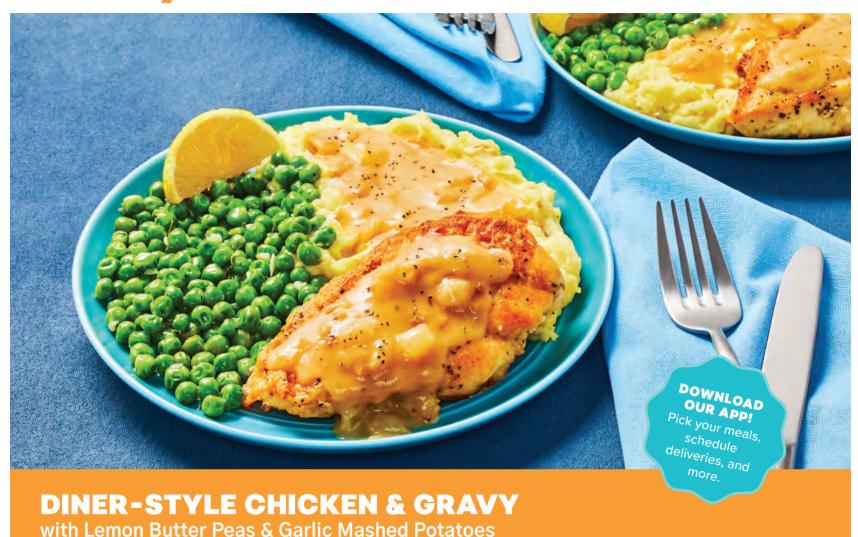
EveryPlate

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WHAT WE SEND (2 servings | 4 servings)

₩ Keep refrigerated



Yukon Gold Potatoes*



Chicken **Breasts*** (1 | 2)



Garlic (3 Cloves | 6 Cloves)



Peas * (1 | 2)



Yellow Onion (1 | 1)



Sour Cream * (1 | 2)Contains: Milk



Lemon *

(1 | 1)

Chicken Stock Concentrate (1 | 2)

PREP IN 10 MIN READY IN 35 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.



Broccoli Florets @

(1 | 2)

WHAT YOU'LL NEED

Kosher Salt Black Pepper Cooking Oil

(1 tsp | 2 tsp)

Flour (5 TBSP | 10 TBSP)

Butter (3 TBSP | 6 TBSP) Contains: Milk

Contains: Wheat

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

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Want to turn this meal into a full-blown diner-style feast? Whip up frosty vanilla milkshakes for dessert—or for sipping alongside! (We won't judge.) For two servings, blend 1 pint vanilla ice cream, 1 cup milk, 1 tsp vanilla extract, and a pinch of salt. Divide between glasses and freakin' enjoy.



Wash and dry produce. Dice potatoes into ½-inch pieces. Peel garlic; finely chop one clove (two cloves for 4 servings) and keep remaining cloves whole. Halve, peel, and finely chop half the onion (whole onion for 4). Zest and quarter lemon. Add ¼ cup flour (½ cup for 4) to a plate or shallow dish; season generously with salt and pepper. (If you've got some on hand, add a pinch of garlic powder, paprika, or poultry seasoning!)



Place **potatoes** and **whole garlic cloves** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until fork-tender, 12–15 minutes. Drain and return potatoes and garlic to pot. Keep covered off heat until ready to mash.



Cut broccoli florets into bite-size pieces if necessary.



While potatoes cook, pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Press chicken into **seasoned flour** to completely coat; tap off any excess. Heat a **drizzle of oil** in a large pan over medium heat. Add coated chicken and cook until browned and cooked through, 5–7 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.



Meanwhile, place 1 tsp chopped garlic (2 tsp for 4 servings) and 1 TBSP butter (2 TBSP for 4) in a medium microwave–safe bowl; microwave until melted, 30 seconds. Stir in peas and season with salt and pepper. Set aside. Once potatoes and whole garlic cloves are done, mash with sour cream and 1 TBSP butter (2 TBSP for 4) until smooth and creamy, adding splashes of water as needed. Season generously with salt and pepper.

Place **broccoli** and **1 TBSP water** (2 TBSP for 4 servings) in a medium microwave-safe bowl. Cover bowl tightly with plastic wrap and poke a few holes in wrap. Microwave until broccoli is bright green and tender, 2-3 minutes. Drain and toss with **1 TBSP butter**



Heat 1 TBSP butter (2 TBSP for 4 servings) in pan used for chicken over medium heat. Add chopped onion and season with salt and pepper. Cook, stirring, until softened, 4–5 minutes. Stir in 1 TBSP flour (2 TBSP for 4) until lightly browned, 1 minute. Gradually whisk in 34 cup water (1½ cups for 4), then stir in stock concentrate. Bring to a boil and cook until gravy has thickened, 1–2 minutes. Season with salt and pepper. (If gravy gets too thick, add a splash more water.)



Meanwhile, microwave **buttery peas** until warmed through, 1–2 minutes. Stir in **lemon zest** and a **squeeze of lemon juice** to taste. Taste and season with **salt**. Divide **potatoes**, **chicken**, and peas (**draining first**) between plates. Top potatoes and chicken with **gravy**. Serve with any **remaining lemon wedges** on the side.

Stir in **lemon zest** and a **squeeze of lemon juice** to taste to bowl with **broccoli**.

Chicken is fully cooked when internal temperature reaches 165 degrees.

WKU3=0