EveryPlate

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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)



Lemon * (1 | 2)



Zucchini* (1 | 2)





(1 | 2)



Chicken Stock Concentrate (1 | 2)



(2 Cloves | 4 Cloves)



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 (1/4 Cup + 1/2 tsp | ½ Cup + 1 tsp) Contains: Wheat

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

(2 TBSP | 4 TBSP)

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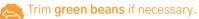
You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!



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!



Preheat oven to 450 degrees. Wash and dry produce. Dice potatoes into $\frac{1}{2}$ -inch pieces. Trim and halve zucchini lengthwise; cut crosswise into $\frac{1}{2}$ -inch-thick half-moons. Trim and thinly slice scallions, separating whites from greens. Peel and finely chop garlic. Zest and quarter lemon.





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.





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.



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.



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 (⅓ 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.



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

Chicken is fully cooked when internal temperature reaches 165 degrees.

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