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CHICKEN SCALLOPINI

in a Lemon Garlic Cream Sauce with Roasted Zucchini & Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes *

(5 | 10)



Zucchini *

(1 | 2)



Scallions *

(1 | 2)



Lemon *

(1 | 2)



Garlic

(2 Cloves | 4 Cloves)



Chicken Breasts *

(1 | 2)



Chicken Stock Concentrate

(1 | 2)



Sour Cream *

(1 | 2)

Contains: Milk

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

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Olive Oil
(8 tsp | 16 tsp)

Flour
($\frac{1}{4}$ Cup + $\frac{1}{2}$ tsp |
 $\frac{1}{2}$ Cup + 1 tsp)
Contains: Wheat

CUSTOMPLATE

Swap out your sides with CustomPlate! See the back for details on how to cook your new sides.



CHEF'S TIP

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! That's a win-win-win.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **asparagus** for zucchini? In step 1, adjust rack to middle position before preheating oven; trim and discard woody bottom ends from asparagus. In step 2, swap in asparagus for zucchini; roast on middle rack until browned and tender, 10–12 minutes. Add to plates in step 6.

1.



Preheat oven to 450 degrees. **Wash and dry all 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**.

2.



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

3.



Meanwhile, pat **chicken** dry with paper towels; place between 2 large pieces of plastic wrap. Pound with a mallet or rolling pin 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 olive oil** in a large, preferably nonstick, pan over medium-high heat. Add **coated chicken**; cook until browned on first side, 4–5 minutes. Flip and add another **large drizzle of olive 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. Add ¼ cup **water** (⅓ cup for 4), **stock concentrate**, and a squeeze of **lemon juice**. 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). (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.

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