



CREAMY LEMON HERB CHICKEN

with Roasted Sweet Potatoes & Green Beans

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Chicken Breasts*
(1 | 2)



Sweet Potatoes*
(2 | 4)



Green Beans*
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Parsley*
(1 | 1)



Lemon*
(1 | 1)



Sour Cream*
(1 | 2)
Contains milk



Garlic
(1 Clove | 2 Cloves)

WHAT YOU'LL NEED

Vegetable Oil
(1 TBSP | 2 TBSP)

Butter
(1 TBSP | 1 TBSP)
Contains milk

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1. Preheat oven to 425 degrees. **Wash and dry all produce.** Dice **sweet potatoes** into ½-inch pieces. Toss on one side of a baking sheet with a **drizzle of oil, salt, and pepper.** Roast for 10 minutes (**you'll add the green beans then**).



2. Meanwhile, peel and finely chop **garlic.** Cut **lemon** into wedges. Pat **chicken** dry with paper towels and season all over with **salt and pepper.**



3. Once **sweet potatoes** have roasted 10 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a **drizzle of oil, salt, and pepper.** Return to oven until sweet potatoes and green beans are browned and tender, 12–15 minutes more.



4. While veggies finish, 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; wash out pan.



5. Heat same pan over medium heat. Add **garlic**; cook until fragrant, 30 seconds. Add **stock concentrate** and ¼ cup **water** (**⅓ cup for 4 servings**). Simmer until slightly thickened, 2–3 minutes. Remove pan from heat and stir in **1 TBSP butter** until melted. Stir in **sour cream, half the parsley,** and a squeeze of **lemon juice** to taste. Season with **salt and pepper.**



6. Thinly slice **chicken.** Divide sliced chicken, **green beans,** and **sweet potatoes** between plates. Drizzle chicken with **sauce.** Sprinkle with **remaining parsley.** Serve with **remaining lemon wedges** on the side.