EveryPlate

10 MIN

30 MIN



CREAMY LEMON HERB CHICKEN

with Roasted Sweet Potatoes & Green Beans

WHAT WE SEND (2 servings) 4 servings)

★ Keep refrigerated



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



(1 | 1)



Sweet Potatoes * Green Beans * (2 | 4)





Sour Cream * (1 | 2)

Contains milk



(1 | 2)



Garlic (1 Clove | 2 Cloves)



Chicken Stock Concentrate





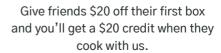
Parsley* (1 | 1)



Vegetable Oil (1 TBSP | 2 TBSP)

Butter (1 TBSP | 1 TBSP)

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Can't get enough of the heat? If you've got chili flakes or cayenne in your pantry, sprinkle your green beans with a pinch in step 3 for a spicy spin!



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).



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



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.



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.



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.



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.

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