












DOWNLOAD OUR APP!
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CREAMY DIJON CHICKEN

with Zucchini & Herby Potatoes

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated


- | | | | |
|--|--|--|---|
| 
Yukon Gold Potatoes*
(5 10) | 
Zucchini*
(1 2) | 
Scallions*
(1 1) | 
Garlic
(1 Clove 2 Cloves) |
| 
Chicken Breasts*
(1 2) | 
Italian Seasoning
(1 2) | 
Chicken Stock Concentrate
(1 2) | 
Sour Cream*
(1 2)
<small>Contains: Milk</small> |
| 
Dijon Mustard
(1 2) | | | |

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

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.



Asparagus 🌿
(1 | 2)

WHAT YOU'LL NEED		
Kosher Salt	Butter	Cooking Oil
Black Pepper	(1 TBSP 2 TBSP) <small>Contains: Milk</small>	(5 tsp 10 tsp)

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Why are we always telling you to pat your meat dry? Well, since you asked, drying protein with paper towels ensures even browning rather than steaming. Crispy, caramelized edges = major flavor!

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**. Pat **chicken** dry with paper towels and season all over with **half the Italian Seasoning (you'll use the rest in the next step)**, **salt**, and **pepper**.

↔ Trim and discard woody bottom ends from **asparagus**.

2.



Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **remaining Italian Seasoning**, **salt**, and **pepper**. Roast until browned and tender, 20–25 minutes.

↔ Once **potatoes** have roasted 10 minutes, remove sheet from oven and carefully push potatoes to one side. Toss **asparagus** on empty side with a **drizzle of oil**, **salt**, and **pepper**. Return to oven until browned and tender, 10–12 minutes more.

3.



While potatoes roast, heat a **drizzle of oil** in a large pan over medium–high heat. Add **zucchini** and season with **salt** and **pepper**. Cook, stirring often, until browned and tender, 4–7 minutes. Transfer to a plate and set aside, covered.

↔ Skip this step!

4.



Heat a **drizzle of oil** in pan used for zucchini over medium–high heat. Add **chicken** and cook until browned and cooked through, 5–6 minutes per side. **(Lower heat if chicken begins to brown too quickly!)** Turn off heat; transfer to a cutting board to rest for 5 minutes. Thinly slice crosswise. Wash out pan.

↔ Use a large pan here.

5.



Heat a **drizzle of oil** in same pan over medium heat. Add **scallion whites** and **garlic**; cook until fragrant, 30 seconds. Stir in **stock concentrate** and **2 TBSP water (3 TBSP for 4 servings)**. Remove pan from heat to cool slightly, then stir in **sour cream**, **mustard**, and **1 TBSP butter (2 TBSP for 4)** until melted and combined. Season with **pepper**. **(If sauce is too thick, stir in another splash of water.)**

6.



Divide **chicken**, **potatoes**, and **zucchini** between plates. Drizzle chicken with **sauce** and sprinkle with **scallion greens**.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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