



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
(2 tsp | 4 tsp)
Cooking Oil

(2 TBSP | 4 TBSP)

Flour

(¼ Cup + ½ tsp |
½ Cup + 1 tsp)
Contains: Wheat

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Kale

(1 | 2)

Butter
Contains: Milk

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.

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**.

Remove and discard any large stems from **kale**.

2.



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.

Skip roasting 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 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 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.

Meanwhile, melt 1 TBSP **butter** (2 TBSP for 4 servings) in a medium pan over medium heat. Add **half the garlic**; cook until fragrant, 30 seconds. Add **kale**; stir to coat. Stir in 2 TBSP **water** (3 TBSP for 4). Cook, stirring, until kale is tender, 4–5 minutes. Season with **salt** and **pepper**. Remove from pan, cover, and set aside.

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** (½ 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**.

Use remaining **garlic** here.

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.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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