## **EveryPlate**

**10 MIN** 

**35 MIN** 



## **CREAMY PEPPERCORN CHICKEN**

with Roasted Potatoes & Carrots

## WHAT WE SEND (2 servings) 4 servings)

**★ Keep refrigerated**



**Chicken Breasts\*** 



**Yukon Gold** Potatoes\* (5 | 10)



Carrots\* (12 oz | 24 oz)



Sour Cream \* (1 | 2)Contains: Milk



**Black Peppercorns** (1 | 1)



Chicken Stock Concentrate



**Yellow Onion** (1 | 1)



Parsley\* (1 | 1)

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

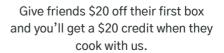
### WHAT YOU'LL NEED

Kosher Salt **Black Pepper** 

Butter (1 TBSP | 2 TBSP) Contains: Milk

Vegetable Oil

(4 tsp | 8 tsp)



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# CHEF'S

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!



Preheat oven to 425 degrees. Wash and dry all produce. Trim, peel, and cut carrots on a diagonal into ¾-inch-thick pieces. Dice potatoes into ½-inch pieces. Toss carrots and potatoes on opposite sides of a baking sheet with a large drizzle of oil, salt, and pepper. (For 4 servings, divide between 2 sheets.) Roast until browned and tender, 25–30 minutes.



Meanwhile, halve, peel, and finely chop **onion** until you have ¼ cup (½ cup for 4 servings). Finely chop **parsley**. Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**.



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; transfer to a cutting board.



While chicken cooks, place peppercorns in a small zip-close bag; finely crush with a rolling pin or heavy-bottomed pan.



Heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **chopped onion**; cook, stirring, until softened, 2–3 minutes. Add **¼ cup water** and **stock concentrate**. Bring to a simmer and cook until slightly thickened, 2–3 minutes. Remove pan from heat, then stir in **1 TBSP butter** (2 TBSP for 4 servings), **sour cream**, and **crushed peppercorns** (start with ¼ tsp, then taste and add more from there if you'd like).



Thinly slice **chicken** crosswise. Divide between plates with **potatoes** and **carrots**. Drizzle chicken with **sauce**. Sprinkle everything with **parsley**.