



## CRISPY CAESAR CHICKEN

with Roasted Carrots & Garlic Mashed Potatoes

### WHAT WE SEND

\* Keep refrigerated

(2 servings | 4 servings)

CALORIES **810**

PREP IN **10 MIN**

READY IN **30 MIN**

\* Times may vary based on CustomPlate choices.



**Carrots \***

(12 oz | 24 oz)



**Potatoes \***

(12 oz | 24 oz)



**Garlic**

(2 Cloves | 4 Cloves)



**Shredded Parmesan \***

(1 | 2)

Contains: Milk



**Panko Breadcrumbs**

(1 | 1)

Contains: Wheat



**Chicken Breasts \***

(10 oz | 20 oz)



**Caesar Dressing**

(1 | 2)

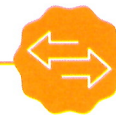
Contains: Eggs, Fish, Milk



**Sour Cream \***

(1 | 2)

Contains: Milk



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



**Broccoli**

(1 | 2)

Calories: 790



**Green Beans**

(1 | 2)

Calories: 770

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Olive Oil**  
(4 tsp | 8 tsp)

**Butter**  
(3 TBSP | 6 TBSP)  
Contains: Milk

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

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**\$20**



1.



Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Dice **potatoes** into ½-inch pieces. Peel **garlic**.

↔ Cut **broccoli** into bite-size pieces or trim **green beans** if necessary.

3.



Toss **carrots** on one side of baking sheet with a large drizzle of olive oil and a pinch of salt and pepper. (For 4 servings, spread carrots out across entire baking sheet.) Roast on top rack for 5 minutes, then remove from oven; carefully place **chicken**, crust sides up, on empty side. (For 4, leave carrots roasting; add chicken to a second sheet and roast on middle rack.) Roast until carrots are browned and tender and chicken is cooked through, 15–20 minutes more.

↔ Swap in **broccoli** for carrots. Roast for 5 minutes as instructed; carefully add **chicken** to sheet and roast until chicken is cooked through, 12–15 minutes more.

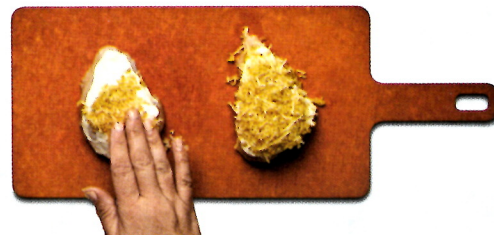
↔ Swap in **green beans** for carrots. Roast green beans and **chicken** together until chicken is cooked through, 12–15 minutes.

5.



Mash **potatoes** and **garlic** with **sour cream** and 3 TBSP butter (6 TBSP for 4 servings) until smooth, adding splashes of reserved potato cooking liquid as needed (we used ¼ cup; ½ cup for 4).

2.



In a small bowl, combine **cheese**, half the **panko** (all for 4 servings), and a large drizzle of olive oil; season with salt and pepper. Pat **chicken** dry with paper towels and season all over with salt and pepper. Evenly spread tops of chicken with 1 tsp dressing each (save the rest for serving). Mound with **panko** mixture, pressing to adhere (no need to coat the undersides).

4.



While carrots roast, place **potatoes** and **garlic** in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 10–12 minutes. Reserve 1 cup potato cooking liquid, then drain and return potatoes and garlic to pot. Keep covered off heat.

6.



Divide **carrots**, **chicken**, and **mashed potatoes** between plates. Serve with remaining dressing on the side for dipping.

*Chicken is fully cooked when internal temperature reaches 165°.*