











CRISPY CAESAR CHICKEN

with Roasted Carrots & Garlic Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated

 Yukon Gold Potatoes* (5 10)	 Carrots* (12 oz 24 oz)	 Garlic (2 Cloves 4 Cloves)	 Sour Cream* (1 2) <i>Contains: Milk</i>
 Panko Breadcrumbs (1 1) <i>Contains: Wheat</i>	 Shredded Parmesan* (1 2) <i>Contains: Milk</i>	 Chicken Breasts* (1 2)	 Caesar Dressing (1 2) <i>Contains: Eggs, Fish, Milk</i>

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 **30 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.



Broccoli Florets*
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt Black Pepper	Butter (2 TBSP 4 TBSP) <i>Contains: Milk</i>	Olive Oil (4 tsp 8 tsp)
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Happen to have a lemon hanging out in your kitchen? Zest it up and stir a pinch into your panko mixture in step 3 for a bright bite!

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**. Toss carrots on one side of a baking sheet with a **large drizzle of olive oil** and a **pinch of salt and pepper**. Roast on top rack for 12 minutes ([you'll add the chicken then](#)). ([For 4, spread out across entire sheet and roast on middle rack.](#))

↔ Cut **broccoli florets** into bite-size pieces if necessary. Swap in broccoli for carrots; roast on top rack for 5 minutes ([you'll add the chicken then](#)). ([For 4 servings, spread out across entire sheet; roast on middle rack for 15–20 minutes.](#))

3.



Meanwhile, 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 Caesar dressing** each ([save the rest for serving](#)). Mound with **panko mixture**, pressing to adhere ([no need to coat the undersides](#)).

5.



While chicken and carrots roast, mash **potatoes** and **garlic** with **sour cream**, **2 TBSP butter** ([4 TBSP for 4 servings](#)), and a **splash or two of reserved potato cooking liquid** until smooth and creamy. Season generously with **salt** and **pepper**.

Chicken is fully cooked when internal temperature reaches 165 degrees.

2.



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, 12–15 minutes. Reserve **½ cup potato cooking liquid**, then drain and return potatoes and garlic to pot. Keep covered off heat until ready to mash.

4.



Once **carrots** have roasted 12 minutes, remove sheet from oven. Carefully place **chicken**, crust sides up, on empty side. ([For 4 servings, leave carrots roasting and add chicken to a second sheet; roast on top rack.](#)) Return to top rack until chicken is golden brown and cooked through and carrots are browned and tender, 12–15 minutes more. ([If you'd like a darker crust on your chicken, remove carrots from sheet and heat broiler to high. Broil chicken until deeply browned, 2–3 minutes—watch carefully to avoid burning!](#))

↔ Simply cook through this step as instructed, adding **chicken** to sheet with **broccoli** after 5 minutes.

6.



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