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CREAMY PEPPERCORN CHICKEN

with Roasted Potatoes & Carrots

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Chicken Breasts *
(1 | 2)



Yukon Gold Potatoes *
(5 | 10)



Carrots *
(12 oz | 24 oz)



Sour Cream *
(1 | 2)
Contains: Milk



Black Peppercorns
(1 | 1)



Chicken Stock Concentrate
(1 | 2)



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

Vegetable Oil
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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CHEF'S TIP

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 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** on a diagonal into $\frac{3}{4}$ -inch-thick pieces. Dice **potatoes** into $\frac{1}{2}$ -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.

2.



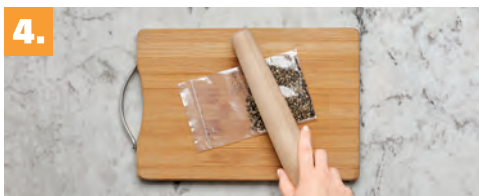
Meanwhile, halve, peel, and finely chop **onion** until you have $\frac{1}{4}$ cup ($\frac{1}{2}$ cup for 4 servings). Finely chop **parsley**. Pat **chicken** dry with paper towels; season all over with **salt and pepper**.

3.



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.

4.



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

5.



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 $\frac{1}{4}$ 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 $\frac{1}{4}$ tsp, then taste and add more from there if you'd like).

6.



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

Chicken is fully cooked when internal temperature reaches 165 degrees.

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