



CRISPY CAESAR CHICKEN

with Roasted Carrots and Garlic Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

❄️ **Keep refrigerated**

Chicken is fully cooked when internal temperature reaches 165 degrees.



Yukon Gold Potatoes *
(5 | 10)



Carrots *
(12 oz | 24 oz)



Garlic
(2 Cloves | 4 Cloves)



Sour Cream *
(1 | 2)
Contains milk



Panko Breadcrumbs
(1 | 1)
Contains wheat



Shredded Parmesan *
(1 | 2)
Contains milk



Chicken Breasts *
(1 | 2)



Caesar Dressing
(1 | 2)
Contains eggs, fish, milk

WHAT YOU'LL NEED

Butter
(2 TBSP | 4 TBSP)
Contains milk

Olive Oil
(4 tsp | 8 tsp)



Happen to have a lemon hanging out in your fridge? Zest it up and stir a pinch into your panko mixture in Step 3 for a bright bite!



- 1.** Preheat oven to 425 degrees. **Wash and dry all 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 10 minutes (we'll add the chicken then). (For 4 servings, spread out across sheet and roast on middle rack.)



- 2.** While carrots roast, place **potatoes** and **garlic cloves** 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.



- 3.** Meanwhile, in a small bowl, combine **Parmesan**, **half the panko** (all the panko 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 breasts with **1 tsp Caesar dressing** each. Mound with panko mixture, pressing to adhere (no need to coat the underside).



- 4.** Once **carrots** have roasted 10 minutes, remove baking sheet from oven. Place **chicken** crust sides up on opposite side of sheet from carrots. (For 4 servings, leave carrots roasting and add chicken to a second sheet; roast on top rack.) Roast until chicken is golden brown and cooked through and carrots are browned and tender, 12-15 minutes. (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.)



- 5.** Meanwhile, 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**.



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

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