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DINER-STYLE CHICKEN & GRAVY

with Garlic Mashed Potatoes & Lemon Butter Peas

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**Chicken
Breasts***
(1 | 2)



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



Peas*
(1 | 2)



Lemon*
(1 | 1)



**Chicken Stock
Concentrate**
(1 | 2)



Shallot
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk



Garlic
(3 Cloves | 6 Cloves)

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
(1 tsp | 2 tsp)

Flour
(5 TBSP | 10 TBSP)
Contains: Wheat

Butter
(3 TBSP | 6 TBSP)
Contains: Milk

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CHEF'S TIP

Want to turn this meal into a full-blown diner-style feast? Whip up frosty vanilla milkshakes for dessert—or for sipping alongside! (We won't judge.) For two, blend 1 pint vanilla ice cream, 1 cup milk, 1 tsp vanilla extract, and a pinch of salt. Divide between glasses and freakin' enjoy.

1.



Wash and dry all produce. Dice **potatoes** into ½-inch pieces. Zest and quarter **lemon**. Peel **garlic**; finely chop 1 clove (**2 cloves for 4 servings**) and keep remaining cloves whole. Halve, peel, and finely chop **shallot**. Add **¼ cup flour** (**½ cup for 4**) to a plate or shallow dish; season generously with **salt** and **pepper** (and, if you've got some, a pinch of **garlic powder**, **paprika**, or **poultry seasoning**!).

2.



Place **potatoes** and **whole garlic cloves** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until fork-tender, 12–15 minutes. Drain and return potatoes and garlic to pot.

3.



Meanwhile, pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Press chicken into **seasoned flour** to completely coat; tap off any excess. Heat a **drizzle of oil** in a large pan over medium heat. Add coated chicken and cook until browned and cooked through, 5–7 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.

4.



While chicken cooks, place **1 tsp chopped garlic** (**2 tsp for 4 servings**) and **1 TBSP butter** (**2 TBSP for 4**) in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in **peas** and season with **salt** and **pepper**. Set aside. Once **potatoes** and **garlic cloves** are done, mash with **sour cream**, **1 TBSP butter** (**2 TBSP for 4**), and splashes of **water** as needed until smooth and creamy. Season generously with **salt** and **pepper**.

5.



Heat pan used for chicken over medium heat; add **shallot** and **1 TBSP butter** (**2 TBSP for 4 servings**). Season with **salt** and **pepper**. Cook, stirring, until softened, 2–3 minutes. Stir in **1 TBSP flour** (**2 TBSP for 4**) until lightly browned, 1 minute. Gradually whisk in **¾ cup water** (**1½ cups for 4**), then stir in **stock concentrate**. Bring to a boil and cook until thickened, 1–2 minutes. Season with **salt** and **pepper**. (If **gravy gets too thick**, add a splash of **water**.)

6.



Meanwhile, microwave bowl with **buttery peas** until warmed through, 1–2 minutes. Stir in **lemon zest** and a squeeze of **lemon juice** to taste. Taste and season with **salt**. Divide **potatoes**, **chicken**, and **peas** (**draining first**) between plates. Top potatoes and chicken with **gravy**. Serve with **remaining lemon wedges** on the side.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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