

PREP IN
10 MIN

READY IN
40 MIN



CHICKEN SCALLOPINI

in a Lemon-Garlic Cream Sauce with Roasted Zucchini and 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)



Zucchini *
(1 | 2)



Scallions *
(1 | 2)



Lemon *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Chicken Breasts *
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Sour Cream *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Olive Oil
(8 tsp | 16 tsp)

Flour
($\frac{1}{4}$ Cup + $\frac{1}{2}$ tsp |
 $\frac{1}{2}$ Cup + 1 tsp)
Contains wheat

Butter
(1 TBSP | 2 TBSP)
Contains milk



CHEF'S TIP

In Step 3, we ask you to pound your chicken nice and thin between 2 large pieces of plastic wrap. (Psst—you could also use a big zip-close bag.) Think of this process as your weeknight stress reliever and (more importantly) your ticket to fast, even cooking and crispy, caramelized edges! That's a win-win-win.



- 1.** Preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into $\frac{1}{2}$ -inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into $\frac{1}{2}$ -inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**. Zest and quarter **lemon**.



- 3.** Meanwhile, pat **chicken** dry with paper towels; place between 2 large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about $\frac{1}{2}$ inch thick. Season all over with **salt** and **pepper**. Spread out $\frac{1}{4}$ cup flour ($\frac{1}{2}$ cup for 4 servings) on a plate. Working one piece at a time, coat chicken all over. Shake off any excess.



- 5.** Heat a **large drizzle of olive oil** in same pan over medium heat. Add $\frac{1}{2}$ tsp flour (1 tsp for 4 servings), **scallion whites**, and **garlic**; cook, stirring, until fragrant, 1-2 minutes. Add $\frac{1}{4}$ cup water ($\frac{1}{2}$ cup for 4), **stock concentrate**, and a squeeze of **lemon juice**. Cook, stirring occasionally, until slightly thickened, 1-2 minutes. Remove from heat; whisk in **sour cream**, **lemon zest**, and **1 TBSP butter** (2 TBSP for 4). If sauce seems too thick, add a splash of **water**. Season with **pepper**.



- 2.** Toss **potatoes** on a baking sheet with a drizzle of olive oil, **salt**, and **pepper**. Toss **zucchini** on a separate sheet with a drizzle of olive oil, **salt**, and **pepper**. Roast until everything is browned and tender, 20-25 minutes for potatoes and 15-20 minutes for zucchini.



- 4.** Heat a **large drizzle of olive oil** in a large, preferably nonstick, pan over medium-high heat. Add **coated chicken** and cook until browned on the first side, 4-5 minutes. Flip and add another **large drizzle of olive oil**. Cook until crust is browned and chicken is cooked through, 4-5 minutes. (If chicken is browning too quickly, lower the heat.) Turn off heat; transfer to a plate. Wipe out pan.



- 6.** Divide **potatoes**, **zucchini**, and **chicken** between plates. Top chicken with **sauce** and garnish with **scallion greens**. Serve **remaining lemon wedges** on the side.

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