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## GARLIC ROSEMARY CHICKEN with Roasted Root Veggies

**WHAT WE SEND** (2 servings | 4 servings)  
\* Keep refrigerated



**Carrots\***  
(12 oz | 24 oz)



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



**Rosemary\***  
(1 | 1)



**Red Onion**  
(1 | 2)



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



**Garlic**  
(2 Cloves | 4 Cloves)



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

PREP IN **10 MIN** READY IN **45 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.



**Corn**  
(1 | 2)

**Butter**  
Contains: Milk

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**  
**Cooking Oil**  
(2 TBSP | 4 TBSP)

**Flour**  
(1 TBSP | 2 TBSP)  
Contains: Wheat

**Butter**  
(1 TBSP | 2 TBSP)  
Contains: Milk

You may receive potatoes that are a different color.  
No matter the hue, they will be just as delicious!

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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 on your chicken = major flavor!

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Trim, peel, and cut **carrots** on a diagonal into  $\frac{3}{4}$ -inch-thick pieces. Dice **potatoes** into  $\frac{1}{2}$ -inch pieces. Strip **rosemary leaves** from half the sprigs; finely chop leaves until you have  $1\frac{1}{2}$  tsp (1 TBSP for 4 servings—save remaining sprigs for garnishing if you'd like).

↔ Drain, rinse, and pat **corn** dry with paper towels.

2.



Toss **carrots** and **potatoes** on a baking sheet with **1 tsp chopped rosemary** (2 tsp for 4 servings), a large drizzle of oil, and a pinch of salt and pepper. (For 4, divide veggies between 2 sheets.) Roast until slightly softened, 15 minutes (you'll add the onion then).

↔ Roast **carrots** as instructed (you'll cook the corn in step 5).

3.



While veggies roast, halve, peel, and thinly slice **onion**. Finely chop a few slices until you have  $\frac{1}{4}$  cup ( $\frac{1}{2}$  cup for 4 servings). Peel and finely chop **garlic**.

4.



Pat **chicken** dry with paper towels; season with **salt and pepper**. Sprinkle all over with **1 TBSP flour** (2 TBSP for 4 servings). Heat a large 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. Wipe out pan.

5.



While chicken cooks, in a small bowl, combine **sliced onion**, a drizzle of oil, and a pinch of salt and pepper. Once veggies have roasted 15 minutes, remove sheet from oven. Carefully top veggies with **seasoned onion**, then return to oven until everything is browned and tender, 12–15 minutes more.

↔ While carrots and onion finish, melt **1 TBSP butter** (2 TBSP for 4 servings) in a second large pan over high heat. Add **corn** and season with **salt and pepper**. Cook, stirring occasionally, until lightly charred, 4–5 minutes. (Cover pan if corn begins to pop!) Turn off heat.

6.



Meanwhile, heat a drizzle of oil in pan used for chicken over medium-high heat. Add **garlic**, **chopped onion**, **remaining chopped rosemary**, **salt**, and **pepper**. Cook, stirring, until softened, 2–3 minutes. Add **stock concentrate** and  $\frac{1}{4}$  cup water ( $\frac{1}{3}$  cup for 4 servings). Simmer until thickened, 2–3 minutes. Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. Thinly slice **chicken** crosswise; divide between plates along with **roasted veggies**. Top chicken with **pan sauce**. (If you'd like, garnish with reserved rosemary sprigs for some flair!)

↔ Serve **corn** on the side.

*Chicken is fully cooked when internal temperature reaches 165 degrees.*

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