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CREAMY LEMON HERB CHICKEN with Roasted Potatoes & Carrots

WHAT WE SEND

(2 servings | 4 servings)

CALORIES **560**

PREP IN **10 MIN**

READY IN **30 MIN**

* Keep refrigerated

* Times may vary based on CustomPlate choices.



Chicken Breasts*

(10 oz | 20 oz)



Potatoes*

(12 oz | 24 oz)



Garlic Powder

(1 | 2)



Carrots*

(12 oz | 24 oz)



Chicken Stock Concentrate

(1 | 2)



Parsley*

(1 | 1)



Lemon*

(1 | 1)



Sour Cream*

(1 | 2)

Contains: Milk



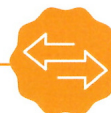
Garlic

(1 Clove | 2 Cloves)

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

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. [EveryPlate.com/referral](https://www.everyplate.com/referral)

\$20



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



Green Beans*

(1 | 2)

Calories: 520

WHAT YOU'LL NEED

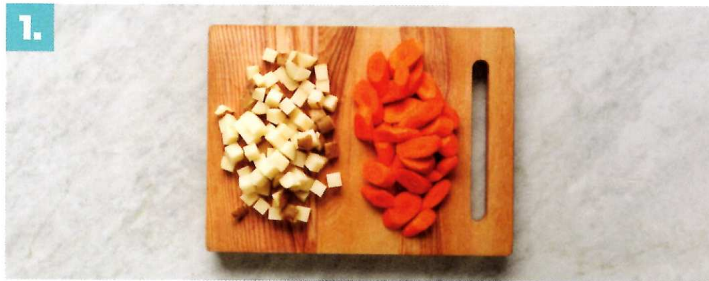
Kosher Salt
Black Pepper

Cooking Oil
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

6 **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1.



Preheat oven to 425 degrees. **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ½-inch pieces.

↔ **Trim green beans** if necessary.

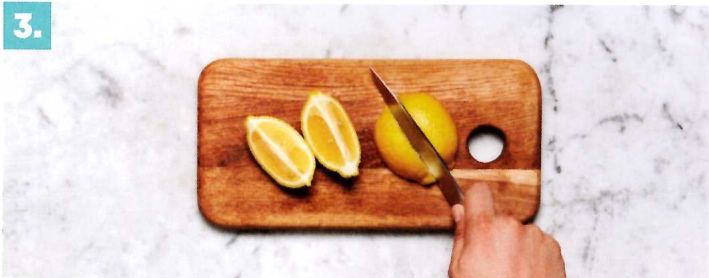
2.



Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, garlic powder, salt, and pepper**. Toss **carrots** on empty side with a **drizzle of oil, salt, and pepper**. Roast until browned and tender, 20–25 minutes.

↔ Roast **potatoes** for 10 minutes; swap in **green beans** for carrots and roast 12–15 minutes more.

3.



Meanwhile, peel and finely chop **garlic**. Pick **parsley leaves** from stems; finely chop leaves. Quarter **lemon**.

4.



Pat **chicken** dry with paper towels and season all over with **salt and pepper**. 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. Wash out pan.

5.



Heat a **drizzle of oil** in same pan over medium heat. Add **garlic**; cook until fragrant, 30 seconds. Add ¼ cup **water** (⅓ cup for 4 servings) and **stock concentrate**; simmer until slightly thickened, 2–3 minutes. Remove pan from heat and stir in 1 TBSP **butter** (2 TBSP for 4) until melted. Stir in **sour cream**, half the chopped **parsley**, and a **squeeze of lemon juice** to taste. Season with **salt and pepper**.

6.



Thinly slice **chicken** crosswise. Divide chicken, **carrots**, and **potatoes** between plates. Drizzle chicken with **sauce**. Sprinkle with **remaining chopped parsley**. Serve with **remaining lemon wedges** on the side.

Chicken is fully cooked when internal temperature reaches 165°.