




DINER-STYLE CHICKEN & GRAVY


with Garlic Mashed Potatoes & Lemon Butter Peas

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated


Yukon Gold Potatoes*
(5 | 10)


Garlic
(3 Cloves | 6 Cloves)



Shallot
(1 | 2)


Lemon*
(1 | 1)


Chicken Breasts*
(1 | 2)


Peas*
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk


Chicken Stock Concentrate
(1 | 2)

PREP IN **10 MIN** READY IN **35 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.


Broccoli Florets
(1 | 2)

Cooking Oil 🌱

WHAT YOU'LL NEED

Kosher Salt
Black Pepper
Cooking Oil
(1 tsp | 2 tsp)

Flour
(5 TBSP | 10 TBSP)
Contains: Wheat

Butter
(3 TBSP | 6 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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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 treat yourself.

1.



Wash and dry produce. Dice **potatoes** into ½-inch pieces. Peel **garlic** and finely chop 1 clove (2 cloves for 4 servings); keep remaining cloves whole. Halve, peel, and finely chop **shallot**. Zest and quarter **lemon**. 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**!).

Preheat oven to 450 degrees. Cut **broccoli florets** into bite-size pieces if necessary. No need to chop garlic.

3.



Meanwhile, pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Press chicken into **seasoned flour** to completely coat; shake 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. Wash out pan.

5.



Melt 1 TBSP **butter** (2 TBSP for 4 servings) in pan used for chicken over medium heat. Add **shallot**; 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 **plain 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 more water.)

Chicken is fully cooked when internal temperature reaches 165 degrees.

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. Reserve ½ cup **potato cooking liquid**, then drain. Return potatoes and garlic to pot.

While potatoes and garlic cook, toss **broccoli** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast until tender and lightly browned, 12–15 minutes.

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 drained, mash with **sour cream** and 1 TBSP **butter** (2 TBSP for 4) until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season generously with **salt** and **pepper**.

Skip mixing the garlic, butter, and peas.

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 any **remaining lemon wedges** on the side.

Carefully toss **broccoli** with **lemon zest** and a **squeeze of lemon juice** to taste.

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