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CRISPY CAESAR CHICKEN

with Roasted Carrots & Garlic Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes*
(5 | 10)



Carrots*
(12 oz | 24 oz)



Garlic
(2 Cloves | 4 Cloves)



Sour Cream*
(1 | 2)
Contains: Milk



Panko Breadcrumbs
(1 | 1)
Contains: Wheat



Shredded Parmesan*
(1 | 2)
Contains: Milk

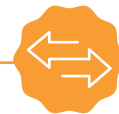


Chicken Breasts*
(1 | 2)



Caesar Dressing
(1 | 2)
Contains: Eggs, Fish, Milk

PREP IN **10 MIN** READY IN **30 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)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Olive Oil
(4 tsp | 8 tsp)

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

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\$20



Happen to have a lemon hanging out in your kitchen? Zest it up and stir a pinch into your panko mixture in step 3 for a bright bite!

1.



Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.** Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Dice **potatoes** into ½-inch pieces. Peel **garlic**. Toss carrots on one side of a baking sheet with a **large drizzle of olive oil** and a **pinch of salt and pepper**. Roast on top rack for 12 minutes (**you'll add the chicken then**). (**For 4, spread out across entire sheet and roast on middle rack.**)

↔ Cut **broccoli florets** into bite-size pieces if necessary. Swap in broccoli for carrots; roast on top rack for 5 minutes (**you'll add the chicken then**). (**For 4 servings, spread out across entire sheet; roast on middle rack for 15–20 minutes.**)

3.



Meanwhile, in a small bowl, combine **cheese**, **half the panko** (**all for 4 servings**), and a **large drizzle of olive oil**; season with **salt** and **pepper**. Pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Evenly spread tops of chicken with **1 tsp Caesar dressing** each (**save the rest for serving**). Mound with **panko** mixture, pressing to adhere (**no need to coat the undersides**).

5.



While chicken and carrots roast, mash **potatoes** and **garlic** with **sour cream**, **2 TBSP butter** (**4 TBSP for 4 servings**), and a **splash or two of reserved potato cooking liquid** until smooth and creamy. Season generously with **salt** and **pepper**.

Chicken is fully cooked when internal temperature reaches 165 degrees.

2.



While carrots roast, place **potatoes** and **garlic** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 12–15 minutes. Reserve **½ cup potato cooking liquid**, then drain and return potatoes and garlic to pot. Keep covered off heat until ready to mash.

4.



Once **carrots** have roasted 12 minutes, remove sheet from oven. Carefully place **chicken**, crust sides up, on empty side. (**For 4 servings, leave carrots roasting and add chicken to a second sheet; roast on top rack.**) Return to top rack until chicken is golden brown and cooked through and carrots are browned and tender, 12–15 minutes more. (**If you'd like a darker crust on your chicken, remove carrots from sheet and heat broiler to high. Broil chicken until deeply browned, 2–3 minutes—watch carefully to avoid burning!**)

↔ Simply cook through this step as instructed, adding **chicken** to sheet with **broccoli** after 5 minutes.

6.



Divide **carrots**, **chicken**, and **mashed potatoes** between plates. Serve with **remaining Caesar dressing** on the side for dipping.