## **EveryPlate**

## **WE'RE HERE FOR YOU**

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**Beef Stock** 

Concentrate

(1 | 2)

## WHAT WE SEND (2 servings | 4 servings)

**★ Keep refrigerated**



Carrots\* (12 oz | 24 oz)



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



Yukon Gold Potatoes\*



(5|10)





**Yellow Onion** (1 | 2)



Sour Cream \* (1 | 2)Contains: Milk

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.



Green Beans

(1 | 2)

## WHAT YOU'LL NEED

**Kosher Salt** Black Pepper

**Butter** (2 TBSP | 4 TBSP) Contains: Milk

Sugar (1 tsp | 2 tsp) **Cooking Oil** (1 TBSP | 2 TBSP)

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. EveryPlate.com/referral



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



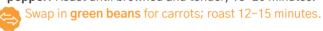


Preheat oven to 425 degrees. Wash and dry produce. Trim, peel, and cut carrots on a diagonal into 1/4-inch-thick pieces. Dice **potatoes** into ½-inch pieces. Halve, peel, and thinly





Toss carrots on a baking sheet with a drizzle of oil, salt, and pepper. Roast until browned and tender, 15-20 minutes.





Meanwhile, place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 12-15 minutes. Drain and return potatoes to pot. Keep covered off heat until ready to mash.



While potatoes cook, heat a drizzle of oil in a large pan over medium-high heat. Add onion; cook, stirring occasionally, until lightly browned and softened, 8-10 minutes. Sprinkle with 1 tsp sugar (2 tsp for 4 servings), then stir in stock concentrate and 2 TBSP water (1/4 cup for 4). Season with salt and pepper. Cook until onion is caramelized and jammy, 2-3 minutes more. Turn off heat; transfer to a small bowl. Wash out pan.



Pat chicken dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in pan used for onion over medium-high heat. Add chicken and cook until browned and cooked through, 5-6 minutes per side. In the last 1-2 minutes of cooking, top with caramelized onion and cheese. Cover pan until cheese melts. (If your pan doesn't have a lid, cover with a baking sheet!)



Heat pot with drained potatoes over low heat; mash with sour cream, 2 TBSP butter (4 TBSP for 4 servings), a splash of water (or milk, for extra richness), salt, and pepper until smooth. Divide chicken, roasted carrots, and mashed potatoes between plates.

Chicken is fully cooked when internal temperature reaches 165 degrees.