



## Pan-Roasted Chicken & Gravy

with Brussels Sprouts & Cranberries



30-40min



2 Servings

In this anything-but-simple supper, we've summoned classic comfort food components into one flavorful weeknight dinner plate. Quick-cooking boneless chicken breasts are pan-roasted and served with creamy mashed potatoes, crisp roasted Brussels sprouts, and a sweet and tangy cranberry chutney. The icing on the plate? Silky, rich gravy.

## What we send

- 2 potatoes
- 1 shallot
- 1 apple
- 1 oz dried cranberries
- ½ lb Brussels sprouts
- ¼ oz fresh rosemary
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate

## What you need

- kosher salt & ground pepper
- ¼ c white wine vinegar (or apple cider vinegar) <sup>17</sup>
- sugar
- olive oil
- all-purpose flour (or gluten-free alternative)
- butter <sup>7</sup>

## Tools

- medium saucepan
- large skillet
- rimmed baking sheet
- potato masher or fork

## Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

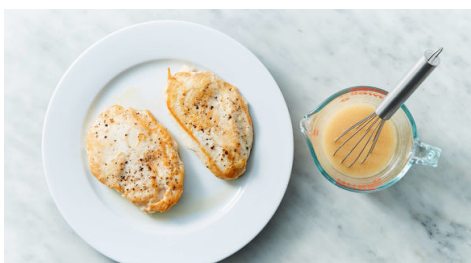
## Nutrition per serving

Calories 880kcal, Fat 34g, Carbs 102g, Protein 49g



### 1. Cook potatoes

Preheat oven to 450°F with a rack in the center. Peel **potatoes**; cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover; bring to a boil over high heat. Cover; bring to a boil over high heat. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10-12 minutes. Reserve **½ cup cooking water**, then drain potatoes and return to saucepan. Cover to keep warm.



### 4. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add chicken and cook until browned and cooked through, 3-4 minutes per side. Transfer to a plate, and cover to keep warm (reserve skillet for step 6). Meanwhile, in a measuring cup, whisk to combine **broth concentrate**, **½ cup water**, and **½ tablespoon flour**.



### 2. Make cranberry chutney

Finely chop **shallot**. Peel, halve, and core **apple**; cut fruit into ½-inch pieces. In a large skillet, combine **chopped shallots**, **apples**, **2 cups water**, **dried cranberries**, **¼ cup vinegar**, and **3 tablespoons sugar**. Cook over medium-high heat, stirring, until apples are tender and liquid is mostly evaporated, 10-12 minutes. Transfer to a bowl. Wipe out skillet and reserve for step 4.



### 5. Mash potatoes

Heat saucepan with **potatoes** over medium. Add **2 tablespoons butter** and **¼ cup of the reserved cooking water**. Using a potato masher or fork, mash until smooth (add additional 1 tablespoon water at a time, as needed). Season to taste with **salt** and **pepper**; keep covered until ready to serve.



### 3. Roast Brussels sprouts

Meanwhile, Trim ends from **Brussels sprouts**; remove any tough outer leaves, if necessary. Cut in half (or quarter, if large). On a rimmed baking sheet, toss Brussels sprouts with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center rack until tender and browned in spots, 8-10 minutes. Finely chop **¼ teaspoon rosemary leaves**, discarding stems.



### 6. Make gravy & serve

Heat **1 tablespoon butter** in reserved skillet over medium. Whisk in **chopped rosemary** and **broth mixture**, scraping up browned bits from the skillet. Cook, whisking, until gravy thickens, 3-5 minutes; season to taste with **salt** and **pepper**. Serve **chicken** and **mashed potatoes** with **gravy** spooned over top, and with **Brussels sprouts** and **cranberry chutney** alongside. Enjoy!