

Classic Roasted Chicken Breast Sheet Pan

with Potatoes, Green Beans and Cream of Chicken Gravy

Family Friendly 30-40 Minutes



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Chicken Breasts





Green Beans

Red Onion



Yellow Potato





Garlic Salt



Chicken Broth Concentrate



Cream Sauce Spice Blend



HELLO GARLIC SALT

Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps Ingredient

Bust out

Baking sheet, medium bowl, measuring spoons, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

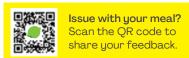
	2 Person	4 Person
Chicken Breasts •	2	4
Double Chicken Breasts •	4	8
Yellow Potato	300 g	600 g
Green Beans	170 g	340 g
Garlic Salt	1 tsp	2 tsp
Red Onion	1	2
Chicken Broth Concentrate	2	4
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Milk*	⅓ cup	½ cup
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





Prep and roast potatoes

- Cut potatoes into ½-inch pieces.
- Add potatoes and 1 tbsp (2 tbsp) oil to an unlined baking sheet. Season with half the garlic salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.



Prep and start chicken

- Pat **chicken** dry with paper towels, then season with remaining garlic salt and pepper.
- Heat a large non-stick pan over medium-high heat.
- When hot, add 1/2 tbsp oil, then chicken. (NOTE: Cook chicken in 2 batches for 4 ppl, using ½ tbsp oil per batch.) Pan-fry until golden-brown, 1-2 min per side.
- Meanwhile, peel, then halve onion. Cut into 1-inch pieces.

If you've opted for **double chicken**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **chicken**. Work in batches, if necessary.



Finish chicken

- When flipping potatoes, sprinkle over onions, then place **chicken** on top.
- Roast in the **middle** of the oven until **veggies** are tender and **chicken** is cooked through, 8-10 min.**



Prep and cook green beans

- Trim green beans.
- Heat the same pan (used in step 2) over medium-high.
- When hot, add green beans and 1/4 cup (1/2 cup) water. Cook, stirring occasionally, until water evaporates, 4-5 min.
- Add 1 tbsp (2 tbsp) butter. Cook, stirring often, until **green beans** are tender-crisp, 1 min. Season with salt and pepper, to taste.
- Transfer to a medium bowl, then cover to keep warm.



- · Reduce heat to medium.
- Add 2 tbsp (4 tbsp) butter to the same pan. Swirl the pan until melted, 30 sec.
- Sprinkle over Cream Sauce Spice Blend. Cook, stirring constantly, until fragrant, 30 sec.
- Whisk in ¼ cup (½ cup) water and broth concentrates. Cook, stirring often, until slightly thickened, 2-3 min.
- Whisk in ¼ cup (½ cup) milk, then remove from heat.
- Season with salt and pepper, to taste.



Finish and serve

- Thinly slice chicken.
- Divide green beans between plates.
- Divide roasted potatoes and onions between plates.
- Top with chicken, then cream of chicken gravy.

Dinner Solved!