





Pan-Seared Chicken

with Warm Potato-Snap Pea Salad

 20-30min  2 Servings

Vinegar-based herbaceous potato salads made their way to America via German immigrants in the early 1900s. In Southern Germany, boiled potatoes are mixed with a vinegary dressing, with herbs and sometimes mustard, for a refreshing, sweet-salty-tangy side.

What we send

- Yukon gold potatoes
- boneless, skinless chicken breasts
- sugar snap peas
- capers ¹²
- shallot
- dill
- chicken broth concentrate
- whole grain mustard ¹⁷

What you need

- apple cider vinegar
- butter ⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander
- saucepan
- skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 37g, Carbs 59g, Proteins 42g



1. Prep snap peas

Fill a medium saucepan with **salted water** and bring to a boil. Trim ends from **snap peas**, then add to boiling water. Cook just until bright green, 30 seconds-1 minute. Use a slotted spoon to transfer snap peas to paper towels to drain and cool slightly. Reserve pot of water.



4. Start potato salad

Cut **snap peas** into ½-inch slices on an angle. Chop tender **dill sprigs**, discarding thick stems, and add to bowl with **mustard dressing**. Add **potatoes**, snap peas, and **capers**. Toss gently to combine. Season to taste with **salt** and **pepper**.



2. Prep potatoes

Return water to a boil. Scrub **potatoes** and cut into 1-inch pieces. Add to boiling water and cook until tender when pierced with the tip of a knife, 12-14 minutes. Drain well.



5. Cook chicken

Pat **chicken** dry; season all over with ½ **teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add chicken; cook until browned and nearly cooked through, 2-3 minutes per side. Transfer to a plate. Add **remaining shallot** to skillet and cook, about 10 seconds. Add **broth mixture**, and bring to a boil.



3. Make dressing & broth




While **potatoes** cook, peel and finely chop ¼ **cup shallot**. Transfer **3 tablespoons of the chopped shallot** to a medium bowl along with **mustard**, **2 tablespoons vinegar**, **3 tablespoons oil**, **½ teaspoon salt**, and **several grinds of pepper**. In a measuring cup, combine **chicken broth concentrate**, **½ cup water**, and **1 teaspoon vinegar**.



6. Finish & serve

Simmer **sauce** over medium-high until slightly reduced, 2-3 minutes. Add **1 tablespoon butter** and swirl until melted. Return **chicken and any juices** to skillet; cook, turning chicken, until sauce is slightly thickened, about 1 minute. Serve **chicken**, spooning **pan sauce** over top, with **potato-snap pea salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**