

## **Pan Seared Garlic Chicken**

with Crispy Broccoli and Potatoes Huancaina

Potatoes huancaína is a traditional Peruvian side dish consisting of Yukon potatoes smothered in a cheesy sauce. Cream cheese is our secret ingredient to making this drizzly, citrusy sauce.



Prep 35 min



level 1



Chicken Breasts



Mini Yukon



Broccoli



Cream Cheese



Lime



Garlic Powder



Ingredients		4 People
Chicken Breast		2 pkg (680 g)
Mini Yukon Potatoes		1 pkg (680 g)
Broccoli Florets		1 pkg (454 g)
Garlic Powder		2 pkg (4 tsp)
Lime		2
Cream Cheese	1)	½ cup
Chives		14 g
Olive or Canola Oil*		

\*Not Included

Allergens
1) Milk/Lait

0 in 1/4 in 1/2 in 3/4 in 1 in

Tools

Baking Sheet, Large Pan, Zester, Medium Bowl, Measuring Spoons

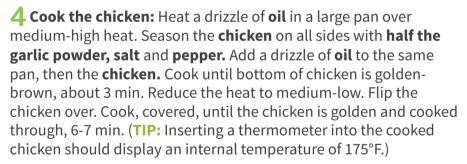
Nutrition per person Calories: 490 cal | Fat: 15 g | Protein: 49 g | Carbs: 44 g | Fiber: 7 g | Sodium: 434 mg Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



- 1 Preheat the oven to 450°F. (To roast the veggies.) Start prepping when the oven comes up to temperature!
- **2** Roast the veggies: Wash and dry all produce. Cut the potatoes into ½-inch rounds. Toss the **broccoli** and **potatoes** on a baking sheet with a drizzle of **oil**. Season with **salt** and **pepper**. Bake in the centre of the oven, stirring halfway through cooking, until golden brown and crispy on the edges, 25-30 min.



**3 Prep:** Meanwhile, finely chop the **chives.** Zest, then halve the **lime**.





- **5** Make the huancaína sauce: Meanwhile, in a medium bowl, stir the cream cheese with the remaining garlic powder, lime zest, half the chives and a drizzle of oil. Gradually stir in some water to make a yogurt-like drizzly consistency (start with 1 tbsp water and go up from there). Squeeze in a little lime juice to taste and season with salt and pepper.
- 6 Finish and serve: Slice the chicken. Divide the veggies and chicken between plates. Drizzle the huancaína sauce over the potatoes and garnish with the remaining chives. Enjoy!