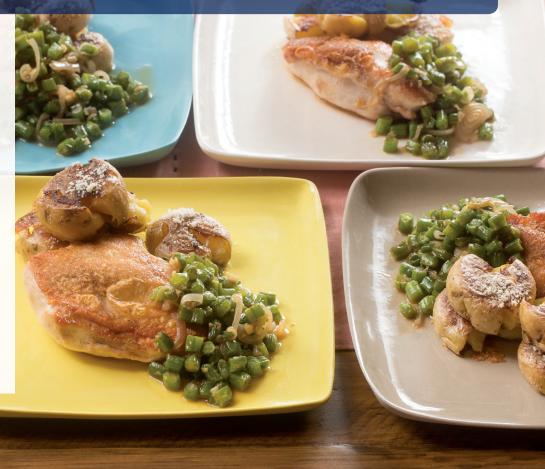
Seared Chicken & Crispy Smashed Potatoes

with Braised Green Beans

In this recipe, we're serving panseared chicken with two spectacular sides. To make our crispy smashed potatoes, we're boiling Yukon Golds, then flattening them to expose their creamy centers. When browned in a little butter, the potatoes crisp up deliciously, resulting in a unique mingling of tastes and textures. Alongside our potatoes, we're serving green beans, thinly sliced and lightly braised with shallot, garlic, demiglace and butter. The result is an exceptionally tender, flavorful way to enjoy one of our favorite seasonal vegetables.



Point Concepción Rosé of Syrah, 2015





Ingredients

- 4 Boneless, Skin-On Chicken Breasts
- 2 Cloves Garlic
- 1 Pound Yukon Gold Potatoes
- 1/2 Pound Green Beans

Knick Knacks

- 3 Tablespoons Chicken Demi-Glace
- 2 Tablespoons Butter
- 1 Shallot
- 1/4 Cup Grated Parmesan Cheese

Makes: 4 servings | Calories: about 515 per serving Prep Time: 10 minutes | Cook Time: 35–45 minutes



Cook & smash the potatoes:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Add the **potatoes** and cook 18 to 20 minutes, or until just tender when pierced with a fork. Drain thoroughly and transfer to a clean, dry work surface. When cool enough to handle, using the flat side of your knife, carefully smash each cooked potato once to flatten.



Prepare the ingredients:

While the potatoes cook, snap off and discard the stem ends of the green beans; cut crosswise into ¼-inch pieces. Peel, halve and thinly slice the shallot. Peel and finely chop the garlic.



Cook the chicken:

While the potatoes continue to cook, pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned chicken, skin sides down. Cook, loosely covering the pan with aluminum foil, 5 to 7 minutes on the first side, or until browned. Flip the chicken and cook 4 to 5 minutes, or until browned and cooked through. Transfer to a plate, leaving any browned bits (or fond) in the pan. Loosely cover the cooked chicken with aluminum foil and set aside in a warm place.



Braise the green beans:

Add the green beans and ½ cup of water to the pan of reserved fond. Cook on medium-high, stirring occasionally and scraping up any fond, 4 to 5 minutes, or until the beans are bright green and the water has cooked off. Add the shallot and garlic; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant. Add the demi-glace, half the butter and 2 tablespoons of water; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until well combined and heated through. Season with salt and pepper to taste. Transfer to a bowl and set aside in a warm place. Rinse and wipe out the pan.



Brown the potatoes:

In the same pan, heat 1 tablespoon of olive oil and the **remaining butter** on medium-high until melted and hot. Add the **smashed potatoes** in a single layer. Cook, occasionally swirling the pan, 5 to 7 minutes, or until browned. Flip; cook 2 to 3 minutes, or until browned and crispy. Season with salt and pepper to taste. Transfer to a paper towel-lined plate; immediately top with **half the cheese**.



Plate your dish:

Divide the **cooked chicken**, **braised green beans** and **browned potatoes** between 4 plates. Garnish the potatoes with the **remaining cheese**. Enjoy!