

Green Chili Chicken Roll

with Lime Jicama "Fries"

Created by:

McLean Knight



This week we're proud to feature a recipe inspired by McLean Knight, 10, a talented young chef from New Mexico, who will be attending the Kids' "State Dinner" at the White House along with winning contestants of the Healthy Lunchtime Challenge from other U.S. states and territories. At the heart of his dish is the exhilarating flavor of green Hatch chiles, native to his home state. "This recipe combines McLean's love of salsa making with the feel of the famous green chili cheeseburger," says his mother, Kristin. As a healthy alternative to fries, McLean uses jicama, a light, crisp vegetable that takes on the refreshing flavor of a lime-cilantro dressing.

Blue Apron Wine Pairings

Point Concepción Rosé de Syrah, 2015
Benziger Sauvignon Blanc, 2015



Ingredients

1½ Pounds Ground Chicken
1 Pound Plain Pizza Dough
4 Cloves Garlic
2 Plum Tomatoes
1 Lime
1 Yellow Onion
¾ Pound Jicama
1 Large Bunch Cilantro

Knock Knacks

3 Ounces Cheddar Cheese
2 Tablespoons Semolina Flour
2 Tablespoons Sweet Pickle Relish
¼ Cup Diced Green Chiles

Makes: 4 servings | **Calories:** about 700 per serving

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp303

1



Prepare the ingredients:

Remove the dough from the refrigerator to bring to room temperature. Preheat the oven to 475°F. Wash and dry the fresh produce. Peel and small dice the onion. Peel and finely chop the garlic. Core and small dice the tomatoes. Grate the cheese. Using a knife, carefully peel the jicama; cut into ½-inch-thick sticks. Roughly chop the cilantro leaves and stems. Quarter the lime.

2



Brown the chicken:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **ground chicken**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.

3



Make the filling:

Add the **onion** and **garlic** to the pan of chicken; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the chicken is cooked through and the onion has softened. Stir in **as much of the chiles as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper to taste. Remove from heat.

4



Assemble the roll:

Lightly oil a sheet pan. Sprinkle the **flour** onto a clean, dry work surface and onto a rolling pin (or a wine bottle). Using your hands and the rolling pin, stretch and roll out the **dough** into a 16-inch by 10-inch rectangle. (If the dough is resistant, let rest for 5 minutes.) Transfer to the prepared sheet pan and top with the **filling**, forming a 4-inch-wide log lengthwise across the center of the dough. Top the filling with the **pickle relish, tomatoes and cheese**; season with salt and pepper. Fold about 3 to 4 inches of the shorter sides of the dough over the filling. Fold 1 of the longer sides of the dough over the filling; carefully roll the whole log over the remaining longer side of the dough to completely seal. Using your hands, carefully place the roll in the center of the sheet pan, seam side down.

5



Bake the roll:

Cut 7 evenly spaced slits on an angle across the top of the **roll**. Bake 22 to 24 minutes, or until the dough is golden brown and the roll is cooked through. Remove from the oven and let stand for at least 2 minutes.

6



Dress the jicama & plate your dish:

While the roll bakes, in a large bowl, combine the **jicama, cilantro** and **the juice of all 4 lime wedges**; season with salt and pepper to taste. Cut the **baked roll** into 4 equal-sized pieces on an angle. Divide the roll and dressed jicama between 4 plates. Enjoy!