

Spice-Crusted Chicken

with Creamy Potatoes & Red Cabbage

PREP TIME: 10 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

Tonight's recipe highlights an assortment of Eastern European flavors. Our pan-seared chicken gets its smoky, savory crust from a rub of paprika, white pepper, celery seeds and more. We're serving the chicken with sides of crisp red cabbage and creamy potatoes—which get their irresistible consistency from a cooling sour cream sauce. To round it all out in classic fashion, we're using plenty of fresh, floral dill.



BLUE APRON WINE PAIRING:

Le P'tit Paysan Riesling, 2016

Order wine and view other perfect pairings at blueapron.com.



Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



1 lb
YUKON GOLD
POTATOES



1/2 lb
RED CABBAGE



1 bunch
DILL

KNICK KNACKS:



3 Tbsp
RICE VINEGAR



1
SHALLOT



1 Tbsp
CRUSTED
CHICKEN SPICE
BLEND*



2 Tbsp
BUTTER



1/4 cup
SOUR CREAM

* Ground White Pepper, Smoked Paprika, Onion Powder, Garlic Powder, Whole Celery Seeds, Ground Coriander, Ground Ginger & Ground Fennel



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Peel and mince the shallot.
- ☐ Pick the dill fronds off the stems; discard the stems and finely chop the fronds.
- ☐ Medium dice the potatoes.
- ☐ Cut out and discard the cabbage core; roughly chop the leaves.

2 Make the sauce:

- ☐ In a bowl, combine the **sour cream, shallot, half the dill** and $\frac{1}{4}$ of the **vinegar**; season with salt and pepper to taste.



3 Cook & finish the potatoes:

- ☐ Add the **potatoes** to the pot of boiling water and cook 14 to 16 minutes, or until tender when pierced with a fork.
- ☐ Turn off the heat. Drain thoroughly and return to the pot.
- ☐ Add the **butter, half the sauce** and a drizzle of olive oil; season with salt and pepper. Gently mix to combine. Season with salt and pepper to taste. Set aside in a warm place.

4 Cook the cabbage:

- ☐ While the potatoes cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **cabbage**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and slightly softened.
- ☐ Add the **remaining vinegar** and $\frac{1}{4}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the cabbage has softened and the liquid has cooked off.
- ☐ Turn off the heat and stir in the **remaining dill**; season with salt and pepper to taste. Transfer to a plate and set aside in a warm place. Rinse and wipe out the pan.



5 Cook the chicken:

- ☐ While the potatoes continue to cook, pat the **chicken** dry with paper towels; season with salt, pepper and the **spice blend** on both sides.
- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the seasoned chicken and cook 5 to 7 minutes per side, or until browned and cooked through. Turn off the heat.



6 Plate your dish:

- ☐ Divide the **finished potatoes, cooked cabbage** and **cooked chicken** between 2 dishes. Top the chicken with the **remaining sauce**. Enjoy!

