

Honey-Rhubarb Chicken

with Asparagus & Fingerling Potatoes

PREP TIME: 10 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Rhubarb, with its gorgeous green and pink stalk, is a prize of springtime produce. It's delicious in savory applications, like the complex sauce for tonight's chicken. We're adding honey and sweet roasted garlic to offset the rhubarb's natural tartness, and finishing the sauce with a bit of butter for richness. A side of roasted fingerling potatoes and asparagus (which turns deliciously tender when added to the sheet pan for the last few minutes of roasting) rounds out this gourmet seasonal meal.



BLUE APRON WINE PAIRING:

Dancing Crow Sauvignon Blanc, 2016

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Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



2 cloves
GARLIC



1 stalk
RHUBARB



¾ lb
FINGERLING
POTATOES



½ bunch
ASPARAGUS



1 bunch
THYME

KNICK KNACKS:



2 Tbsp
BUTTER



1 Tbsp
WHITE WINE
VINEGAR



1 Tbsp
HONEY



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1 Prepare the ingredients:

- ☐ Remove the honey from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the potatoes lengthwise.
- ☐ Cut off and discard the tough, woody stem ends of the asparagus; cut into thirds on an angle.
- ☐ Cut off and discard any rhubarb leaves or woody stem ends; thinly slice the rhubarb crosswise.

2 Start the potatoes:

- ☐ Place the **potatoes**, **whole thyme sprigs**, and **unpeeled whole garlic cloves** on a sheet pan. Drizzle with **1 tablespoon of olive oil** and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, with the potatoes cut side down, on 1 side of the sheet pan.
- ☐ Roast 10 to 12 minutes, or until browned and slightly softened. Leaving the oven on, carefully remove the roasted potatoes from the oven.



3 Cook the chicken:

- ☐ While the potatoes roast, pat the **chicken** dry with paper towels and season with salt and pepper on both sides.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 4 to 6 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a cutting board and set aside in a warm place.

4 Roast the asparagus & finish the potatoes:

- ☐ Place the **asparagus** in a bowl; drizzle with olive oil and season with salt and pepper. Toss to coat.
- ☐ Carefully remove the **roasted garlic cloves** from the sheet pan of **roasted potatoes**; transfer to a plate. Add the seasoned asparagus to the other side of the sheet pan. Return to the oven and roast 5 to 7 minutes, or until the asparagus is lightly browned and the potatoes are tender when pierced with a fork. Remove from the oven; carefully discard the thyme sprigs.



5 Make the sauce:

- ☐ While the potatoes and asparagus roast, when cool enough to handle, using your fingers, carefully squeeze the **roasted garlic cloves** out of their skins; transfer to the pan of reserved fond.
- ☐ Add the **rhubarb** and **vinegar**; season with salt and pepper. Cook on medium-high, stirring frequently and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until the rhubarb is slightly softened.
- ☐ Add the **honey** (kneading the package before opening) and **¼ cup of water**. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened. Turn off the heat and add the **butter**; stir until melted. (If the sauce seems too thick, gradually stir in up to 2 tablespoons of water.) Season with salt and pepper to taste.



6 Slice the chicken & plate your dish:

- ☐ Cut the **cooked chicken** crosswise into 4 equal-sized pieces.
- ☐ Divide the **roasted vegetables** and sliced chicken between 2 dishes. Top the chicken with the **sauce**. Enjoy!