

This easy take on deviled chicken (ours gets its sharp, zesty flavor from mustard and spices like paprika and cumin) is served alongside a verdant duo of blistered shishito peppers and tender green beans.

#### **Ingredients**

4 Boneless, Skinless Chicken Breasts

1 cup Jasmine Rice

6 oz Shishito Peppers

🖅 6 oz Green Beans

4 Tbsps Butter

② 2 Tbsps Dijon Mustard

1 ¼ cups Panko Breadcrumbs

1/4 cup Grated Romano Cheese

½ cup Romesco Sauce\*

1 tsp Preserved Lemon Purée

🥌 1 Tbsp Spanish Spice Blend\*\*



Serve a bottle of Blue Apron wine with this symbol: Light & Bright.

blueapron.com/wine

<sup>\*</sup>contains almond

<sup>\*\*</sup>Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon

# 1 Prepare & coat the chicken

- Arrange two oven racks in the upper and lower thirds of the oven, then preheat to 450°F.
- Line two sheet pans with foil.
- In a medium pot, heat the **butter** on medium until melted (or melt in a bowl in



the microwave). Transfer to a large bowl. Whisk in the spice blend and mustard until thoroughly combined; season with salt and pepper.

- On a large plate, combine the breadcrumbs and cheese; season with salt and pepper.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Working one piece at a time, thoroughly coat the seasoned chicken in the spiced mustard butter (letting the excess drip off), then in the seasoned breadcrumbs (pressing to adhere).
- Transfer to one sheet pan; arrange in an even layer.

# 2 Roast the chicken

- Drizzle the coated chicken with olive oil.
- Place on the upper oven rack. Roast 18 to 20 minutes. or until the breadcrumbs are browned and the chicken is cooked through.\*
- Remove from the oven.



# 3 Cook & finish the rice

- Meanwhile, in the same pot used to melt the butter, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 min-
- utes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the romesco sauce until combined. Taste, then season with salt and pepper if desired.

# 4 Prepare & roast the vegetables

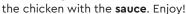
- Meanwhile, wash and dry the fresh produce.
- Cut off and discard any stem ends from the **green beans**.
- Transfer to the remaining sheet pan; add the peppers. Drizzle with 1 tablespoon of olive oil: season with salt and pepper. Toss to coat. Arrange in an even layer.



- Place on the lower oven rack. Roast 12 to 14 minutes, or until the peppers are slightly blistered and the vegetables are tender when pierced with a fork.
- Remove from the oven.

# 5 Make the sauce & serve your dish

- · Meanwhile, in a bowl, combine the mayonnaise, lemon purée, and 1 tablespoon of water: season with salt and pepper. Stir to thoroughly combine.
- Serve the roasted chicken with the **finished rice** and roasted vegetables. Drizzle





\*An instant-read thermometer should register 165°F.

#### **NUTRITION PER SERVING (AS PREPARED)\*\***

Calories: 760, Total Carbohydrates: 66g, Dietary Fiber: 4g, Added Sugars: 1g, Total Fat: 33g, Saturated Fat: 8g, Protein: 48g, Sodium: 1340mg. \*\*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com. CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).





