

Spanish-Spiced Deviled Chicken

with Romesco Rice &
Preserved Lemon Sauce

4 SERVINGS













⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



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

- | | |
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|  4 Boneless, Skinless Chicken Breasts |  1 ¼ cups Panko Breadcrumbs |
|  1 cup Jasmine Rice |  ¼ cup Grated Romano Cheese |
|  6 oz Shishito Peppers |  ¼ cup Romesco Sauce* |
|  6 oz Green Beans |  ¼ cup Mayonnaise |
|  4 Tbsps Butter |  1 tsp Preserved Lemon Purée |
|  2 Tbsps Dijon Mustard |  1 Tbsp Spanish Spice Blend** |

*contains almonds

**Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon



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

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 minutes, 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 the chicken with the **sauce**. Enjoy!



*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).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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