

Deviled Chicken & Honey-Chipotle Sauce

with Cilantro Rice & Tomatoes

4 SERVINGS















⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



You'll make a delightfully crispy, golden coating for chicken breasts by dredging them in flour, spiced butter, and cheesy breadcrumbs before baking them in the oven to achieve a crunchy exterior.

Ingredients

-  4 Boneless, Skinless Chicken Breasts
-  1 cup Jasmine Rice
-  ½ lb Grape Tomatoes
-  2 Poblano Peppers
-  2 Scallions
-  1 Tbsp Dijon Mustard
-  2 Tbsps Butter
-  1 ¼ cups Panko Breadcrumbs
-  ¼ cup Cilantro Sauce
-  4 tsps Honey
-  2 tsps Chipotle Chile Paste
-  ¼ cup Mayonnaise
-  1 Tbsp Mexican Spice Blend*
-  ¼ cup Grated Parmesan Cheese



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

*Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Prepare the ingredients & dress the tomatoes

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the upper third of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **tomatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stems of the **peppers**. Halve the peppers lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **halved tomatoes**, **sliced white bottoms of the scallions**, and a drizzle of **olive oil**; season with salt and pepper.



2 Bread the chicken

- Line a sheet pan with foil.
- In a medium pot, heat the **butter** on medium until melted (or melt in a large bowl in the microwave).
- Reserving the pot, transfer to a large bowl. Add the **spice blend** and **mustard**; season with salt and pepper. Whisk until thoroughly combined.
- On a large plate, combine the **breadcrumbs** and **cheese**; season with salt and pepper.
- Pat the **chicken** dry with paper towels; season on both sides with salt and pepper.
- Working one piece at a time, thoroughly coat the **seasoned chicken** in the **spiced butter** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing gently to adhere).
- Transfer the **breaded chicken** to the sheet pan.



3 Bake the chicken

- Top the **breaded chicken** with a drizzle of **olive oil**.
- Place on the upper oven rack. Bake 19 to 21 minutes, or until browned and cooked through.* Remove from the oven.



4 Cook the peppers & rice

- Meanwhile, in the reserved pot (or a medium pot), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **rice**, a **big pinch of salt**, and **2 cups of water** (carefully, as the liquid may splatter). Stir to combine. 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 **cilantro sauce** until combined. Taste, then season with salt and pepper if desired.



5 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **honey** (kneading the packet before opening), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Serve the **baked chicken** with the **cooked peppers and rice**. Drizzle the chicken with the **sauce**. Top with the **dressed tomatoes** and **sliced green tops of the scallions**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 740, Total Carbohydrates: 71g, Dietary Fiber: 4g, Added Sugars: 6g, Total Fat: 29g, Saturated Fat: 6g, Protein: 47g, Sodium: 1260mg.

**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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