

Seared Chicken & Creamy Tomatillo Sauce

with Roasted Vegetables

2 SERVINGS | 30-40 MINS

 **Blue Apron**
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Ingredients


 2 Boneless, Skinless Chicken Breasts

 1 Red Onion

 1 Tbsp Mexican Spice Blend¹

 1 Delicata Squash

 2 Tbsps Mascarpone Cheese

 ¾ lb Golden Potatoes

 ⅓ cup Tomatillo-Poblano Sauce



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

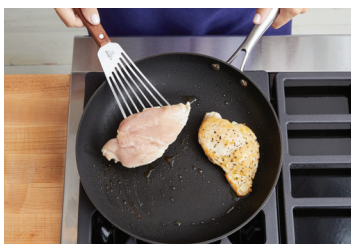
1 Prepare & roast the vegetables

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the ends of the **squash**. Halve lengthwise; using a spoon, scoop out and discard the pulp and seeds. Cut the squash crosswise into 1/4-inch pieces.
- Medium dice the **potatoes**.
- Halve and peel the **onion**; cut into 2-inch-wide wedges, keeping the layers intact.
- Place the **prepared vegetables** on a sheet pan. Drizzle with **1 tablespoon of olive oil** and season with salt, pepper, and the **spice blend**; toss to coat. Arrange in an even layer.
- Roast 27 to 29 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



2 Cook the chicken

- Once the vegetables have roasted about 10 minutes, pat the **chicken** dry with paper towels; 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. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board.



3 Make the sauce

- Meanwhile, in a bowl, combine the **tomatillo-poblano sauce** and **mascarpone**.
- Taste, then season with salt and pepper if desired.



4 Slice the chicken & serve your dish

- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **roasted vegetables**. Top the chicken with the **sauce**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 600, Total Carbohydrates: 59g, Dietary Fiber: 9g, Added Sugars: 0g, Total Fat: 22g, Saturated Fat: 7g, Protein: 46g, Sodium: 740mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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