

Roasted Peanut Chicken

with Cilantro-Dressed Pasta & Garlicky Green Beans

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



4 Boneless, Skinless Chicken Breasts



2 cloves Garlic



2 Tbsps Smooth Peanut Butter Spread



1/4 cup Cilantro Sauce



3/4 lb Ditali or Lumaca Rigata Pasta



2 Bell Peppers



2 Tbsps Rice Vinegar



1 Tbsp Southern Spice Blend¹



6 oz Green Beans



6 oz Shishito Peppers



1/4 cup Mayonnaise



BLUE APRON
x
Chef
Edouardo Jordan

For four weeks, Blue Apron is delighted to partner with Edouardo Jordan, Seattle-based chef and restaurant owner, whose mission is to nourish the community with Southern-focused dishes and education through culinary history.



Serve with Blue Apron wine that has this symbol
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¹. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

1 Prepare the ingredients & make the sauce

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the stems of the **bell peppers**; remove the cores, then small dice. Place in a large bowl; add **half the vinegar**. Season with salt and pepper and stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Peel and roughly chop **2 cloves of garlic**.
- In a bowl, whisk together the **peanut butter spread, mayonnaise, spice blend**, and **remaining vinegar**.



2 Start the chicken

- Line a sheet pan with foil; lightly oil the foil.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Place the **seasoned chicken** on one side of the sheet pan.
- Transfer **half the sauce** to a separate bowl and set aside.
- Evenly top the chicken with the **remaining sauce**.
- Roast 10 minutes. Leaving the oven on, remove from the oven.



3 Roast the chicken & vegetables

- Meanwhile, cut off and discard any stem ends from the **green beans**.
- Place the **green beans** and **shishito peppers** in a bowl; drizzle with **olive oil** and season with salt and pepper. Toss to coat.
- Reserving the bowl, carefully transfer the **seasoned vegetables** to the other side of the sheet pan of **partially roasted chicken**. Arrange in an even layer.
- Roast 9 to 11 minutes, or until the vegetables are softened and the chicken is cooked through.*



4 Make the pasta salad

- Meanwhile, add the **pasta** to the pot of boiling water.
- If you received ditali pasta, cook, stirring occasionally, 10 to 12 minutes, or until tender.
- If you received lumaca rigata pasta, cook, stirring occasionally, 6 to 8 minutes, or until tender.
- Reserving the pot, drain thoroughly. Rinse under cold water to cool.
- Transfer to the bowl of **marinated peppers**. Add the **cilantro sauce**; stir to combine. Taste, then season with salt and pepper if desired.



5 Make the garlic oil

- In the same pot, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped garlic**. Cook, stirring constantly, 1 to 2 minutes, or until lightly browned and fragrant.
- Transfer to the reserved bowl.



6 Finish the vegetables & serve your dish

- Carefully transfer the **roasted vegetables** to the bowl of **garlic oil**; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **roasted chicken** with the **pasta salad** and **finished vegetables**. Top the chicken with the **reserved sauce**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 790, Total Carbohydrates: 79g, Dietary Fiber: 7g, Added Sugars: 1g, Total Fat: 30g, Saturated Fat: 3.5g, Protein: 53g, Sodium: 1010mg.

**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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