

Ingredients



4 Boneless, Skinless Chicken Breasts



2 cloves Garlic



2 Tbsps Smooth Peanut Butter Spread



¼ cup Cilantro Sauce



¾ 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



Chef Edouardo Jordan

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



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 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

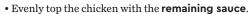


large bowl; add half the vinegar. Season with salt and pepper and stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.

- 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.



• 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.



• 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.

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Produced in a facility that processes crustacean

shellfish, egg, fish, milk, peanuts, soy, tree nuts,

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