

# Spanish-Spiced Deviled Chicken

with Romesco Rice & Preserved Lemon Sauce

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients



4 Boneless, Skinless Chicken Breasts



6 oz Shishito Peppers



1 1/4 cups Panko Breadcrumbs



1/4 cup Mayonnaise



1 cup Long Grain White Rice



4 Tbsps Butter



1/4 cup Grated Romano Cheese



1 tsp Preserved Lemon Purée



1/2 lb Brussels Sprouts



2 Tbsps Dijon Mustard



1/4 cup Romesco Sauce<sup>1</sup>



1 Tbsp Spanish Spice Blend<sup>2</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://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 large bowl in the microwave).
- Reserving the pot, 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 the stem ends of the **brussels sprouts**; halve lengthwise.
- 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: 790, Total Carbohydrates: 71g, Dietary Fiber: 5g, Added Sugars: 1g, Total Fat: 34g, Saturated Fat: 8g, Protein: 50g, Sodium: 1390mg.

\*\*For information about our wellness labels visit us at [blueapron.com/wellness](https://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](https://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.

Blue Apron, LLC, New York, NY 10005

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