

Ingredients



4 Boneless, Skinless **Chicken Breasts**



1/2 lb Red Cabbage



1/4 cup Labneh Cheese



1 Tbsp Vegetarian Ponzu Sauce



4 pieces Naan Bread



1 Lime



½ cup Tzatziki¹



2 Poblano Peppers



1/4 cup Savory Tomato Chutney



1 ½ Tbsps Golden Raisins



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







SmartPoints® value per serving (as packaged)



Scan this barcode Scan this barcoae in your WW app to 44216 07205 7 track SmartPoints.

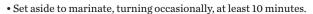
Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Counting SmartPoints? Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

Marinate the chicken

- Preheat the oven to 450°F.
- In a large bowl, combine the tomato chutney and labneh. Season with salt and pepper.
- Pat the chicken dry with paper towels. Season with salt and pepper on both sides.
- Transfer the seasoned chicken to the bowl of marinade; turn to coat.





2 Prepare the remaining ingredients

- · Meanwhile, wash and dry the fresh produce.
- · Cut out and discard the core of the cabbage; medium dice the leaves.
- Using a zester or the small side of a box grater, zest the $\pmb{\mathsf{lime}}$ to get 1 teaspoon. Halve the lime crosswise.



 Cut off and discard the stem ends of the peppers; halve lengthwise. Remove the ribs and seeds, then medium dice. Thoroughly wash your hands immediately after handling.

3 Roast the chicken

- Letting any excess marinade drip off, carefully transfer the marinated chicken to the sheet pan.
- Roast 19 to 21 minutes, or until browned and cooked through.*
- · Remove from the oven.



4 Roast the vegetables

- Meanwhile, transfer the diced cabbage and diced peppers to a separate sheet pan. Drizzle with 1 tablespoon of olive oil and season with salt and pepper. Toss to coat. Arrange in an even
- Roast 17 to 19 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



5 Warm the naan

- Meanwhile, if you prefer to use a microwave, wrap the naan in a damp paper towel and microwave on high 1 minute, or until heated through.
- If you prefer to use the oven, wrap the naan in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Remove from the oven and carefully unwrap.



- In a large bowl, combine the ponzu sauce, raisins, lime zest, the juice of both lime halves, and 1 tablespoon of olive oil.
- Transfer the roasted vegetables to the bowl of dressing; season with salt and pepper. Stir to coat.
- Serve the roasted chicken with the dressed vegetables and warmed naan on the side. Top the chicken with the tzatziki. Enjoy!



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

