

# Sheet Pan Deviled Chicken

with Sweet Potatoes &  
Collard Greens

**TIME:** 40-50 minutes

**SERVINGS:** 2

This easy take on deviled chicken (ours gets its sharp, zesty flavor from Dijon and spices) bakes along with two sides of sweet potato and collard greens. For extra-tender texture, we're sealing the collards inside a foil packet, which traps moisture as they steam in the oven.



## MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



## Ingredients



2  
BONELESS,  
SKINLESS  
CHICKEN BREASTS



2 cloves  
GARLIC



1  
YELLOW ONION



1 bunch  
COLLARD GREENS



1  
SWEET POTATO

## KNICK KNACKS:



2 Tbsps  
GRATED  
PECORINO  
CHEESE



2 Tbsps  
BUTTER



1/3 cup  
PANKO  
BREADCRUMBS



1 Tbsp  
DIJON MUSTARD



1 Tbsp  
SHERRY VINEGAR



1 Tbsp  
SMOKY SPICE  
BLEND\*

\* Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder, & Onion Powder



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the **sweet potato** lengthwise; cut crosswise into 1/2-inch pieces.
- ☐ Remove and discard the **collard green** stems; roughly chop the leaves. Peel and thinly slice the **onion**. Peel and roughly chop the **garlic**.

## 2 Season the sweet potato:

- ☐ Line a sheet pan with aluminum foil. Place the **sliced sweet potato** on the foil. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer on 1 side of the sheet pan.



## 3 Assemble the collard greens packet:

- ☐ Place a large, rectangular piece of aluminum foil on a work surface.
- ☐ In a large bowl, combine the **chopped collard greens**, **sliced onion**, **chopped garlic**, and 1 tablespoon of olive oil; season with salt and pepper. Stir to thoroughly combine.
- ☐ Transfer to 1 side of the foil; top with **1 tablespoon of water**. Fold the foil in half over the seasoned collard greens. Roll and crimp the 3 open edges inwards to completely seal the packet.
- ☐ Transfer to the other side of the sheet pan of **seasoned sweet potato**.

## 4 Coat the chicken:

- ☐ Line a separate sheet pan with aluminum foil.
- ☐ On a large plate, combine the **breadcrumbs** and **cheese**; season with salt and pepper.
- ☐ In a small pot, heat the **butter** on medium until melted (or melt in a bowl in the microwave). Transfer to a large bowl. Stir in the **mustard** and **spice blend**; season with salt and pepper.
- ☐ Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Thoroughly coat in the butter-mustard mixture, then in the seasoned breadcrumbs (pressing to adhere).
- ☐ Transfer to the sheet pan; drizzle with olive oil.



## 5 Bake the chicken & vegetables:

- ☐ Bake the **coated chicken** and **seasoned vegetables** 20 to 22 minutes, or until the chicken is golden brown and cooked through and the sweet potato is tender when pierced with a fork. Remove from the oven.
- ☐ Carefully transfer the foil packet to a work surface.



## 6 Finish the collard greens & serve your dish:

- ☐ Carefully open the packet of **cooked collard greens**. Stir in the **vinegar**; season with salt and pepper to taste.
- ☐ Serve the **baked chicken** with the finished collard greens and **baked sweet potato**. Enjoy!