



Ingredients



2 Boneless, Skinless Chicken Breasts



1 bunch Kale



3 Tbsps Savory Black Bean-Chile Sauce



2 Tbsps Butter



3/4 lb Golden or Red Potatoes (5)



2 Scallions



1 Tbsp Vegetarian Ponzu Sauce



1 Tbsp Light Brown Sugar



1 head White, Multicolored, or Romanesco Cauliflower 🔄



2 tsps Gochujang



1 Tbsp Rice Vinegar



1 tsp Black & White Sesame Seeds



1 Prepare the ingredients & start the sauce

- · Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Large dice the potatoes.
- Separate the kale leaves from the stems; discard the stems, then roughly chop the leaves.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- In a bowl, whisk together the black bean-chile sauce, sugar, 1/4 cup of water, and half the vinegar (you will have extra). Season with salt and pepper.



CUSTOMIZED STEP 1 If you chose Cauliflower

- Follow the directions in Step 1, but skip the potato prep.
- Cut out and discard the core of the **cauliflower**; cut into small florets.



- In a large bowl, whisk together 1 tablespoon of olive oil and as much of the gochujang as you'd like, depending on how spicy you'd like the potatoes to be.
- Add the diced potatoes; season with salt and pepper. Stir to thoroughly coat. Transfer to a sheet pan; arrange in an even layer.



• Roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

CUSTOMIZED STEP 2 If you chose Cauliflower

- Follow the directions in Step 2, using the cauliflower florets (instead of potatoes).
- Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3 Cook & finish the kale

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the chopped kale and sliced white bottoms of the scallions; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.



- Add 1/4 cup of water (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until the kale is wilted and the water has cooked off.
- Transfer to a bowl; stir in the ponzu. Cover with foil to keep warm.
- · Wipe out the pan.

4 Cook the chicken

- Pat the chicken dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- · Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board.



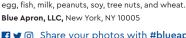
- To the pan of reserved fond, add the sauce (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 2 to 4 minutes, or until slightly thickened.
- Turn off the heat; stir in the butter until melted and combined. Taste, then season with salt and pepper if desired.
- Slice the cooked chicken crosswise.
- Serve the sliced chicken with the finished kale and roasted potatoes. Top the chicken with the finished sauce. Garnish with the sliced green tops of the scallions and sesame seeds. Enjoy!



CUSTOMIZED STEP 5 If you chose Cauliflower

 Finish the sauce and serve your dish as directed with the roasted cauliflower (instead of potatoes).

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



Food safety handling information: blog.blueapron.com/foodsafety

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Produced in a facility that processes crustacean shellfish,