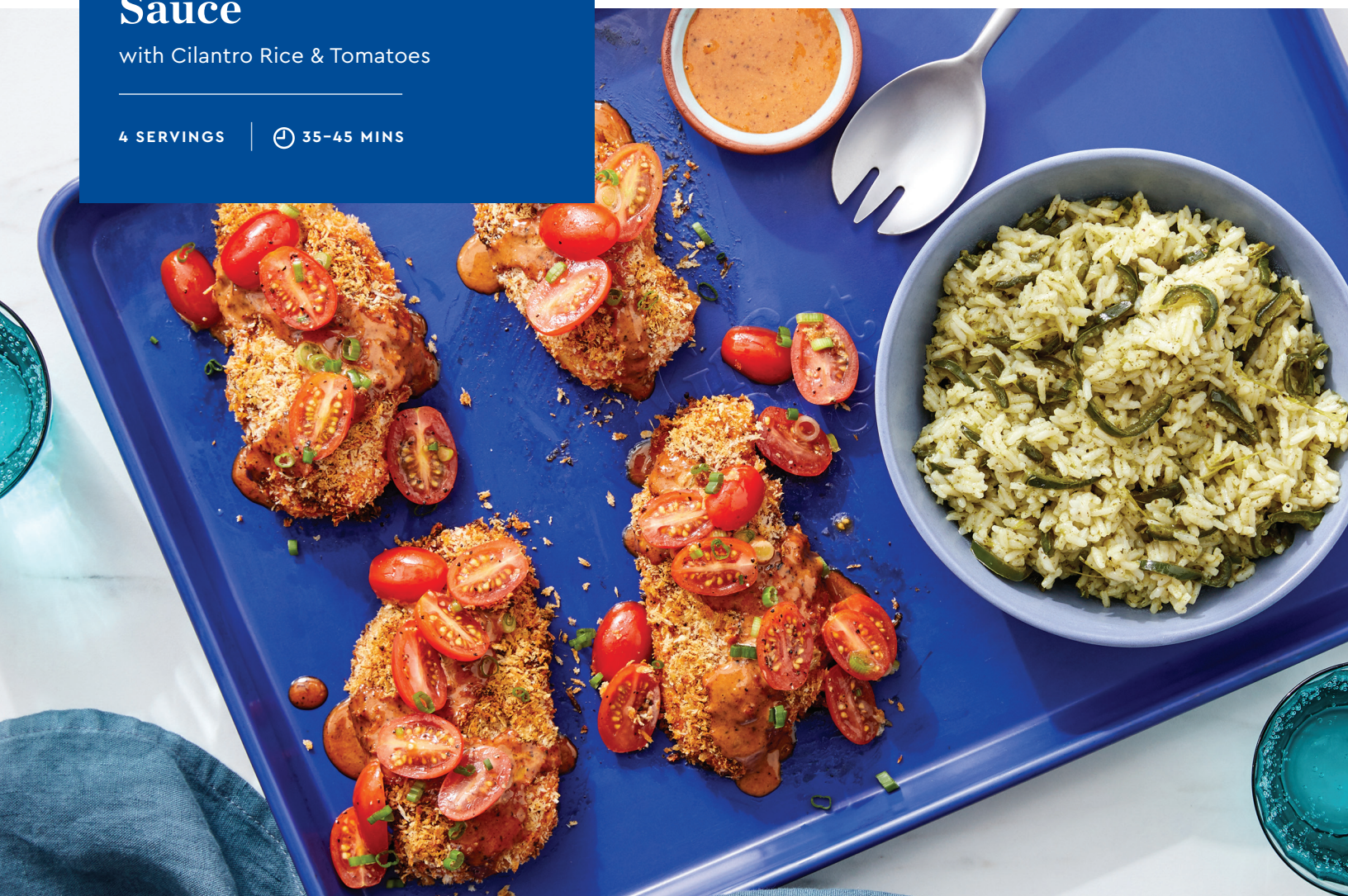


Deviled Chicken & Honey-Chipotle Sauce

with Cilantro Rice & Tomatoes


4 SERVINGS | 35-45 MINS


 **Blue Apron**
blueapron.com



Ingredients

 4 Boneless, Skinless Chicken Breasts

 ½ lb Grape Tomatoes


 2 tsps Chipotle Chile Paste

 ¼ cup Grated Parmesan Cheese

 2 Tbsps Honey

 1 cup Long Grain White Rice


 2 Scallions

 1 ¼ cups Panko Breadcrumbs

 ¼ cup Mayonnaise

 1 Tbsp Mexican Spice Blend¹

 2 Poblano Peppers

 ¼ cup Cilantro Sauce

 2 Tbsps Butter

 1 Tbsp Dijon Mustard



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

¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Prepare the ingredients & dress the tomatoes

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the upper third of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **tomatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **halved tomatoes**, **sliced white bottoms of the scallions**, and a drizzle of **olive oil**; season with salt and pepper.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Bread the chicken

- Line a sheet pan 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. Add the **spice blend** and **mustard**; season with salt and pepper. Whisk until thoroughly combined.
- On a large plate, combine the **breadcrumbs** and **cheese**; season with salt and pepper.
- Pat the **chicken** dry with paper towels; season on both sides with salt and pepper.
- Working one piece at a time, thoroughly coat the **seasoned chicken** in the **spiced butter** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing gently to adhere).
- Transfer the **breaded chicken** to the sheet pan.



3 Bake the chicken

- Top the **breaded chicken** with a drizzle of **olive oil**.
- Place on the upper oven rack and bake 19 to 21 minutes, or until browned and cooked through.*
- Remove from the oven.



4 Make the pepper rice

- Meanwhile, in the reserved pot (or a medium pot), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **rice**, a **big pinch of salt**, and **2 cups of water** (carefully, as the liquid may splatter). Stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 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 **cilantro sauce** until combined.
- Taste, then season with salt and pepper if desired.



5 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **honey** (kneading the packet before opening), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Serve the **baked chicken** with the **pepper rice**. Drizzle the chicken with the **sauce**. Top with the **dressed tomatoes** and **sliced green tops of the scallions**. Enjoy!



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