

Pasture-Raised Chicken & Honey-Sherry Glaze

with Fontina & Pepper Cornbread Pancakes

WHY WE LOVE THIS DISH

For a unique twist on a classic cornbread side, we're combining smoky-spiced bell pepper, melty fontina, and cornbread mix to form delicious little pancakes—cooked in butter until perfectly golden brown and tender.

TECHNIQUE TO HIGHLIGHT

In addition to our step-by-step instructions, we've created a video to help you perfectly carve your chicken—scan the QR code provided under Step 6 to check it out!



PREMIUM

2 SERVINGS

🕒 55-65 MINS



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.
blueapron.com/wine

Ingredients

- | | | |
|---|--|--|
|  1 Half Chicken |  ½ cup Cornbread Mix |  1 Tbsp Weeknight Hero Spice Blend ¹ |
|  1 Bell Pepper |  2 oz Fontina Cheese |  1 Tbsp Smoky Spice Blend ² |
|  2 Scallions |  ¾ cup Grated Parmesan Cheese | |
|  2 oz Arugula |  1 oz Butter | |
|  4 oz Multicolored Grape Tomatoes |  2 tsps Honey | |
|  2 Tbsps Sherry Vinegar |  2 Tbsps Sliced Roasted Almonds | |

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
2. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

1 Prepare & roast the chicken

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Line a sheet pan with foil.
- In a bowl, whisk together the **honey** (kneading the packet before opening) and **half the vinegar**; season with salt and pepper.
- Pat the **chicken** dry with paper towels. Season on all sides with salt, pepper, and the **weeknight hero spice blend**. Transfer to the sheet pan.
- Roast 36 minutes. Leaving the oven on, remove from the oven. Evenly top the **partially roasted chicken** with the **honey-sherry glaze**.
- Return to the oven and roast 5 to 8 minutes, or until the chicken is browned and cooked through.* Remove from the oven.
- Leaving any juices on the foil, transfer the **roasted chicken** to a cutting board and let rest at least 10 minutes.



2 Prepare the remaining ingredients

- Meanwhile, wash and dry the fresh produce.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then small dice.
- Thinly slice the **scallions**.
- Grate the **fontina** on the large side of a box grater.



3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced pepper** and **sliced scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and softened.
- Add the **smoky spice blend**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- Transfer to a large bowl.
- Rinse and wipe out the pan.



4 Make the cornbread pancakes

- While the chicken rests, to the bowl of **cooked vegetables**, add the **cornbread mix**, **grated fontina**, and $\frac{1}{4}$ cup of **water**. Stir to thoroughly combine.
- In the same pan, heat the **butter** on medium-high until melted.
- Scoop or pour the batter into the pan to make 4 equal-sized pancakes, keeping them separate. Cook 2 to 3 minutes per side, or until golden brown and cooked through.
- Transfer to a plate and cover with foil to keep warm.



5 Make the salad

- Meanwhile, in a large bowl, whisk together the **remaining vinegar** and a drizzle of **olive oil**. Season with salt and pepper.
- Halve the **tomatoes**; transfer to the bowl of **dressing**.
- Just before serving, add the **arugula** to the bowl of **dressed tomatoes**; toss to coat. Taste, then season with salt and pepper if desired.



6 Carve the chicken & serve your dish

- Using a sharp, sturdy knife, cut along the leg of the **rested chicken** to separate the thigh and breast. Cut the breast in half crosswise through the bone (keeping the wing intact). Cut through the joint connecting the drumstick to the thigh. Cut through the joint connecting the wing to the breast.
- Serve the **carved chicken** with the **salad** and **cornbread pancakes**. Top the chicken with the **reserved juices** from the sheet pan. Garnish the salad with the **parmesan** and **almonds**. Enjoy!



Learn how to carve like a pro

Scan this QR code for a step-by-step video on how to prepare your chicken for serving.



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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