

Ingredients



2 Boneless, Skinless Chicken Breasts or 4 for 4 servings



6 oz Green Beans or 3/4 lb for 4 servings



1 ½ Tbsps Golden Raisins or 3 Tbsps for 4 servings



2 Tbsps Mayonnaise or ½ cup for 4 servings



1 Tbsp Shawarma Spice Blend²



1/4 cup Panko Breadcrumbs



1 clove Garlic



2 oz Monterey Jack Cheese or 4 oz for 4 servings



1 Tbsp Red Wine Vinegar or 2 Tbsps for 4 servings



3/4 lb Potatoes or1 1/2 lbs for 4 servings



1/2 oz Pickled Peppadew Peppers or 1 oz for 4 servings



½ cup Tzatziki¹



1 tsp Whole Dried Oregano



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

Cook along on the app

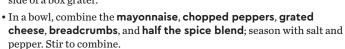
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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Arrange two oven racks in the upper and lower thirds of the oven; preheat to 450°F.
- · Wash and dry the fresh produce.
- Cut the potatoes into 1/2-inchwide wedges.
- Roughly chop the peppers.
- Grate the cheese on the large side of a box grater.



• Peel 1 clove of garlic; using a zester or the small side of a box grater, finely grate into a paste. Place in a large bowl.

2 Prepare & roast the chicken

- Pat the chicken dry with paper towels; season on both sides with salt, pepper, and enough of the remaining spice blend to coat (you may have extra).
- Transfer to a sheet pan.
- · Place on the upper oven rack and roast 8 minutes.
- Leaving the oven on, remove from the oven. Evenly top the chicken with the cheese mixture.
- \bullet Return to the upper oven rack and roast 10 to 12 minutes, or until the topping is browned and the chicken is cooked through.*
- Remove from the oven.



For easier cleanup, line

your sheet

pans with

foil.

3 Roast the potatoes

- Meanwhile, place the potato wedges on a separate sheet pan.
- Drizzle with olive oil and season with salt, pepper, and the oregano. Toss to coat; arrange in an even layer on one side of the sheet pan.
- · Place on the lower oven rack and roast 15 minutes.
- · Leaving the oven on, remove from the oven.

4 Prepare & roast the green beans

- Meanwhile, cut off and discard any stem ends from the green beans; place in a bowl. Add a drizzle of olive oil; season with salt and pepper. Toss to coat.
- · Reserving the bowl, carefully place the seasoned green beans in an even layer on the other side of the sheet pan of partially roasted potatoes.



- \bullet Place on the lower oven rack and roast 8 to 10 minutes, or until the vegetables are lightly browned and tender when pierced with a fork.
- Remove from the oven.

5 Finish & serve your dish

- · Meanwhile, in the reserved bowl, combine the raisins, vinegar, and a drizzle of olive oil.
- Transfer the roasted green beans to the bowl of dressed raisins; toss to coat. Taste, then season with salt and pepper if desired.
- Transfer the roasted potatoes to the bowl of garlic paste; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the roasted chicken with the dressed green beans and finished potatoes. Serve the tzatziki on the side. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

Produced in a facility that processes crustacean shellfish,



