

Pasture-Raised Chicken & Honey-Sherry Glaze

with Fontina & Pepper Spoonbread

DEFINITION

Spoonbread is a Southern cornbread-like dish so-named for its light, spoonable texture. We're making ours with smoky-spiced vegetables and melty fontina cheese for an incredibly rich, comforting side dish.

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 5 to check it out!



PREMIUM

4 SERVINGS

🕒 55-65 MINS



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

blueapron.com/wine

Ingredients

- | | | |
|---|--|--|
|  2 Half Chickens |  1 cup Cornbread Mix |  4 tsps Honey |
|  1 Bell Pepper |  4 oz Fontina Cheese |  1 Tbsp Weeknight Hero Spice Blend ¹ |
|  1 Sweet or Yellow Onion |  ¼ cup Sour Cream |  1 Tbsp Smoky Spice Blend ² |
|  4 oz Arugula |  ¼ cup Grated Parmesan Cheese | |
|  ½ lb Multicolored Grape Tomatoes |  2 oz Butter | |
|  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.
- Preheat the oven 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 33 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.
- Halve, peel, and small dice the **onion**.
- Grate the **fontina** on the large side of a box grater.



3 Make the spoonbread

- In a large pan (nonstick, if you have one), heat the **butter** on medium-high until melted.
- Add the **diced pepper** and **diced onion**; season with salt and pepper. Cook, stirring occasionally, 4 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.



Step 3 continued:

- Transfer to a large bowl. Add the **cornbread mix**, **sour cream**, and $\frac{1}{4}$ **cup of water**. Mix until just combined.
- Transfer to a 11-inch by 6-inch (or 8-inch square) baking dish and spread into an even layer. Top with the **grated fontina**.
- Bake 14 to 16 minutes, or until the filling is just set (a toothpick inserted into the center should come out with a few moist crumbs).
- Remove from the oven and let stand at least 2 minutes before serving.

4 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.



5 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 **spoonbread**. 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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