

Baked Panko Chicken

with Potato Wedges & Pickled Vegetables

2 SERVINGS

35-45 MINS

 Blue Apron

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Ingredients

 2 Boneless, Skinless Chicken Breasts

 3 oz Radishes

 ¼ cup Grated Parmesan Cheese

 2 Tbsps Rice Vinegar

 1 Tbsp Southern Spice Blend¹

 ¾ lb Golden or Red Potatoes

 2 cloves Garlic

 ½ cup Plain Nonfat Greek Yogurt

 1 Tbsp Sugar

 2 Persian Cucumbers

 ¼ cup Panko Breadcrumbs

 1 Tbsp Dijonnaise

 1 ½ tps Brown & Yellow Mustard Seeds



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

¹. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Thinly slice the **radishes**.
- Halve the **cucumbers** crosswise, then quarter lengthwise.
- Combine the **sliced radishes** and **quartered cucumbers** in a medium heatproof bowl.
- In a separate bowl, combine the **cheese, breadcrumbs, and 1 teaspoon of olive oil**. Season with salt and pepper; stir to combine.



2 Bake the chicken & potatoes

- Line a sheet pan with foil.
- Place the **potato wedges** on one side of the foil. Drizzle with **2 teaspoons of olive oil** and season with salt, pepper, and **¾ of the spice blend**. Toss to coat; arrange in an even layer, skin side down.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to the other side of the sheet pan. Evenly top with the **dijonnaise** and **cheesy breadcrumbs** (pressing lightly to adhere).
- Bake 24 to 26 minutes, or until the potatoes are tender when pierced with a fork and the chicken is cooked through.*
- Remove from the oven.



3 Pickle the vegetables

- Meanwhile, in a small pot, combine the **mustard seeds, sugar, vinegar, smashed garlic cloves, and ¼ cup of water**; season with salt and pepper. Heat to boiling on high.
- Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until the sugar has dissolved.
- Transfer to the bowl of **prepared radishes and cucumbers**. Set aside to cool, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



4 Make the dipping sauce & serve your dish

- Meanwhile, in a bowl, combine the **yogurt, remaining spice blend, and 1 teaspoon of olive oil**; season with salt and pepper.
- Serve the **baked chicken and potatoes** with the **pickled vegetables** (discarding the garlic cloves and any liquid). Serve the **dipping sauce** on the side. Enjoy!



*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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