

Seared Chicken & Goat Cheese Sauce

with Mashed Potatoes &
Carrot-Pepper Agrodolce

2 SERVINGS

35-45 MINS

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Ingredients

 2 Boneless, Skinless
Chicken Breasts

 6 oz Carrots

 1 Tbsp Red Wine
Vinegar

 ¼ tsp Crushed Red
Pepper Flakes

 ¾ lb Golden or Red
Potatoes

 2 Tbsps Spreadable
Goat Cheese

 1 Tbsp Honey

 1 Tbsp Weeknight
Hero Spice Blend¹

 1 Red, Yellow, or
Orange Bell Pepper

 2 Tbsps Crème
Fraîche

 3 Tbsps Golden
Raisins

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1 Prepare the ingredients & make the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 2-inch pieces.
- Cut off and discard the stem of the **pepper**. Quarter lengthwise; remove the ribs and seeds, then cut crosswise into 1-inch strips.
- In a bowl, whisk together the **cheese** and **1 tablespoon of hot water**. Season with salt and pepper.



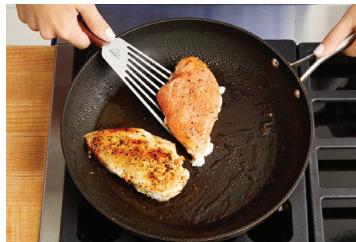
2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **crème fraîche** and **2 teaspoons of olive oil**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board. Loosely cover with foil to keep warm.



4 Make the carrot-pepper agrodolce

- In the pan of reserved fond, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **carrot pieces**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and slightly softened.
- Add the **pepper strips**. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **honey** (kneading the packet before opening), **vinegar** (carefully, as the liquid may splatter), **raisins**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 30 seconds to 1 minute, or until the vegetables are coated and combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Slice the chicken & serve your dish

- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **mashed potatoes** and **carrot-pepper agrodolce**. Top the chicken with the **sauce**. Enjoy!



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).

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

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

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