

# Smoky Chicken & BBQ Pan Sauce

with Spicy Collard Greens & Mashed Potatoes

2 SERVINGS | 30-40 MINS

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## Ingredients



2 Boneless, Skinless Chicken Breasts



3/4 lb Potatoes



1 bunch Collard Greens



2 Scallions



1/4 cup Barbecue Sauce



1 oz Butter



1 oz Sliced Pickled Jalapeño Pepper



1 Tbsp Smoky Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder



## 1 Prepare the ingredients

- 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**.
- Thinly slice the **scallions**.
- Separate the **collard green** leaves from the stems; discard the stems, then thinly slice the leaves.
- Roughly chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.



## 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 **sliced scallions**, **half the butter**, and **1 tablespoon of olive oil**. Season with salt and pepper; 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 collard greens

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced collard greens** and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens are slightly wilted.
- Add  **$\frac{1}{4}$  cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens are wilted and the water has cooked off.
- Transfer to a bowl. Taste, then season with salt and pepper if desired.
- Cover with foil to keep warm.
- Wipe out the pan.



## 4 Cook the chicken

- 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 the same pan, 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.



## 5 Make the pan sauce

- Add the **barbecue sauce** and  **$\frac{1}{4}$  cup of water** to the pan of reserved fond (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until thoroughly combined.
- Turn off the heat; stir in the **remaining butter** until melted and combined. Taste, then season with salt and pepper if desired.



## 6 Slice the chicken & serve your dish

- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **mashed potatoes** and **cooked collard greens**. Top the chicken with the **pan sauce**. Enjoy!



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