

Achaar Chicken & Cheesy Naan

with Honey-Curry Butter Corn

4 SERVINGS

⌚ 30-40 MINS

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Ingredients



4 Boneless, Skinless Chicken Breasts



1 Jalapeño Pepper



½ cup Plain Nonfat Greek Yogurt



1 Tbsp Honey



4 pieces Naan Bread



2 cloves Garlic



2 oz Butter



2 tsps Vadouvan Curry Powder



4 ears of Corn



¼ cup Tomato Achaar



4 oz Shredded Fontina Cheese



Serve with Blue Apron wine that has this symbol
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1 Marinate the chicken

- Remove the **butter** from the refrigerator to soften.
- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- To make the marinade, in a large bowl, combine the **tomato achaar** and **yogurt**.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to the bowl of **marinade**; turn to coat. Set aside to marinate, turning occasionally, at least 10 minutes.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Peel and finely chop **2 cloves of garlic**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then small dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- Remove any husks and silks from the **corn**.
- In a bowl, combine the **cheese**, **chopped garlic**, and **diced pepper**. Season with salt and pepper.



3 Bake the chicken

- Line two sheet pans with foil.
- Letting any excess marinade drip off, carefully transfer the **marinated chicken** to one sheet pan.
- Bake 19 to 21 minutes, or until lightly browned and cooked through.*
- Transfer to a cutting board.



4 Make the cheesy naan

- Meanwhile, place the **naan** on the remaining sheet pan.
- Evenly top with the **cheese mixture**. Season with salt and pepper.
- Bake 7 to 9 minutes, or until the cheese is melted and the naan is heated through.
- Transfer to a cutting board and carefully cut each piece into 4 equal-sized wedges.



5 Cook the corn

- Meanwhile, add the **corn cobs** to the pot of boiling water and cook 3 to 4 minutes, or until bright yellow and tender.
- Drain thoroughly and pat dry with paper towels.



6 Make the honey-curry butter & serve your dish

- Meanwhile, in a bowl, combine the **softened butter**, **curry powder**, and **honey** (kneading the packet before opening); season with salt and pepper. Using a fork, mash to thoroughly combine.
- Evenly top the **cooked corn** with the **honey-curry butter**.
- Slice the **baked chicken** crosswise.
- Serve the **sliced chicken** with the **cheesy naan** and **finished corn**. Enjoy!



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