

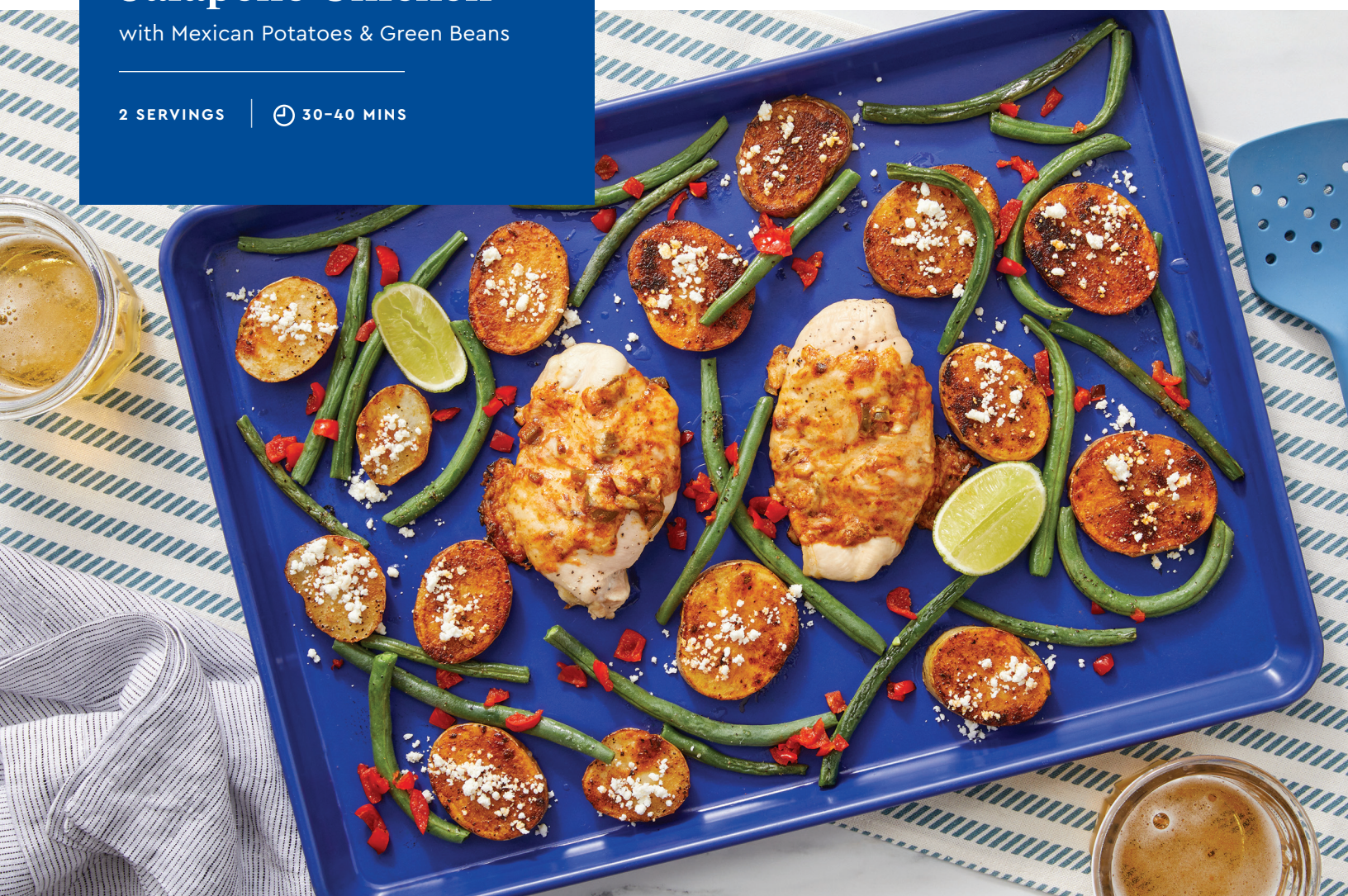
Sheet Pan Cheesy Jalapeño Chicken

with Mexican Potatoes & Green Beans


2 SERVINGS


⌚ 30-40 MINS


 **Blue Apron**
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Ingredients


 2 Boneless, Skinless Chicken Breasts

 ½ oz Pickled Peppadew Peppers


 2 oz Monterey Jack Cheese

 1 Tbsp Mexican Spice Blend¹

 ¾ lb Potatoes

 1 oz Sliced Pickled Jalapeño Pepper

 2 Tbsps Grated Cotija Cheese

 6 oz Green Beans

 1 Lime

 2 Tbsps Mayonnaise



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

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¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Prepare the ingredients & make the cheesy topping

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Cut off and discard any stem ends from the **green beans**; place in a bowl. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Quarter the **lime**.
- Grate the **monterey jack** on the large side of a box grater.
- Roughly chop the **peppadew peppers**.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **grated monterey jack**, **mayonnaise**, **half the spice blend**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Stir to combine.



2 Roast & finish the potatoes

- Place the **potato rounds** on a sheet pan. Drizzle with **olive oil**; season with salt, pepper, and the **remaining spice blend**. Toss to coat; arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven. Evenly top with the **cotija** and the **juice of 2 lime wedges**.



For easier cleanup, line your sheet pans with foil.

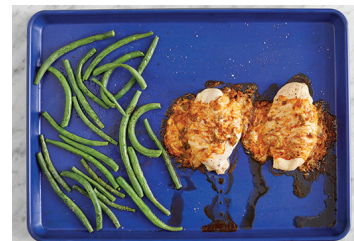
3 Start the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to one side of a separate sheet pan.
- Roast 11 to 12 minutes, or until lightly browned.
- Leaving the oven on, remove from the oven.



4 Finish & serve your dish

- Carefully add the **seasoned green beans** to the other side of the sheet pan of **partially roasted chicken**; arrange in an even layer.
- Evenly spread the **cheesy topping** onto the **partially roasted chicken**.
- Return to the oven and roast 7 to 9 minutes, or until the green beans are tender when pierced with a fork, the cheese is melted, and the chicken is cooked through.*
- Remove from the oven.
- Serve the **roasted chicken and green beans** with the **finished potatoes**. Garnish the green beans with **chopped peppadew peppers**. Serve the **remaining lime wedges** on the side. Enjoy!



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