

Ingredients



2 Boneless, Skinless Chicken Breasts or 4 for 4 servings



1 bunch Collard Greens



1 Tbsp Soy Sauce or 2 Tbsps for 4 servings



1 Tbsp Light Brown Sugar



1/2 cup Long Grain White Rice or 1 cup for 4 servings



2 cloves Garlic



2 Tbsps Apple Cider Vinegar



¼ tsp Crushed Red Pepper Flakes



1 Apple or 2 for 4 servings



1 oz Butter or 2 oz for 4 servings



2 Tbsps Whole Grain Dijon Mustard



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

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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & start the sauce

- Wash and dry the fresh produce.
- Separate the collard green leaves from the stems; discard the stems, then roughly chop the leaves.
- Peel and roughly chop 2 cloves of garlic.
- Core and small dice the apple. Place in a bowl; add half the
- vinegar and season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a separate bowl, whisk together the soy sauce, mustard, sugar, remaining vinegar, and 1/4 cup of water or 1/2 cup of water if you're cooking 4 servings.

2 Cook the rice

- Meanwhile, in a small pot, combine the rice, a big pinch of salt, and 1 cup of water or use a medium pot and 2 cups of water if you're cooking 4 servings. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.



• Turn off the heat and fluff with a fork. Cover to keep warm.

3 Cook the collard greens

- Meanwhile, in a medium pan or a large pan if you're cooking 4 servings (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the chopped collard greens. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted.



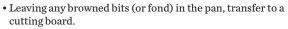
• Add the chopped garlic and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.

Step 3 continued:

- Add 1/4 cup of water or 1/2 cup of water if you're cooking 4 servings (carefully, as the liquid may splatter). 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 with salt and pepper on both sides.
- In the same pan, heat a drizzle 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.*





5 Finish the sauce

- To the pan of reserved fond, add the sauce (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 2 to 3 minutes, or until slightly thickened.
- Turn off the heat. Stir in the butter until melted and combined.
- Taste, then season with salt and pepper if desired.



- To the pot of cooked rice, add the marinated apple (including any liquid); season with salt and pepper. Stir to combine.
- Slice the cooked chicken crosswise
- Serve the sliced chicken with the finished rice and cooked collard greens. Top the chicken

and rice with the finished sauce. Enjoy!



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

Produced in a facility that processes crustacean shellfish,



