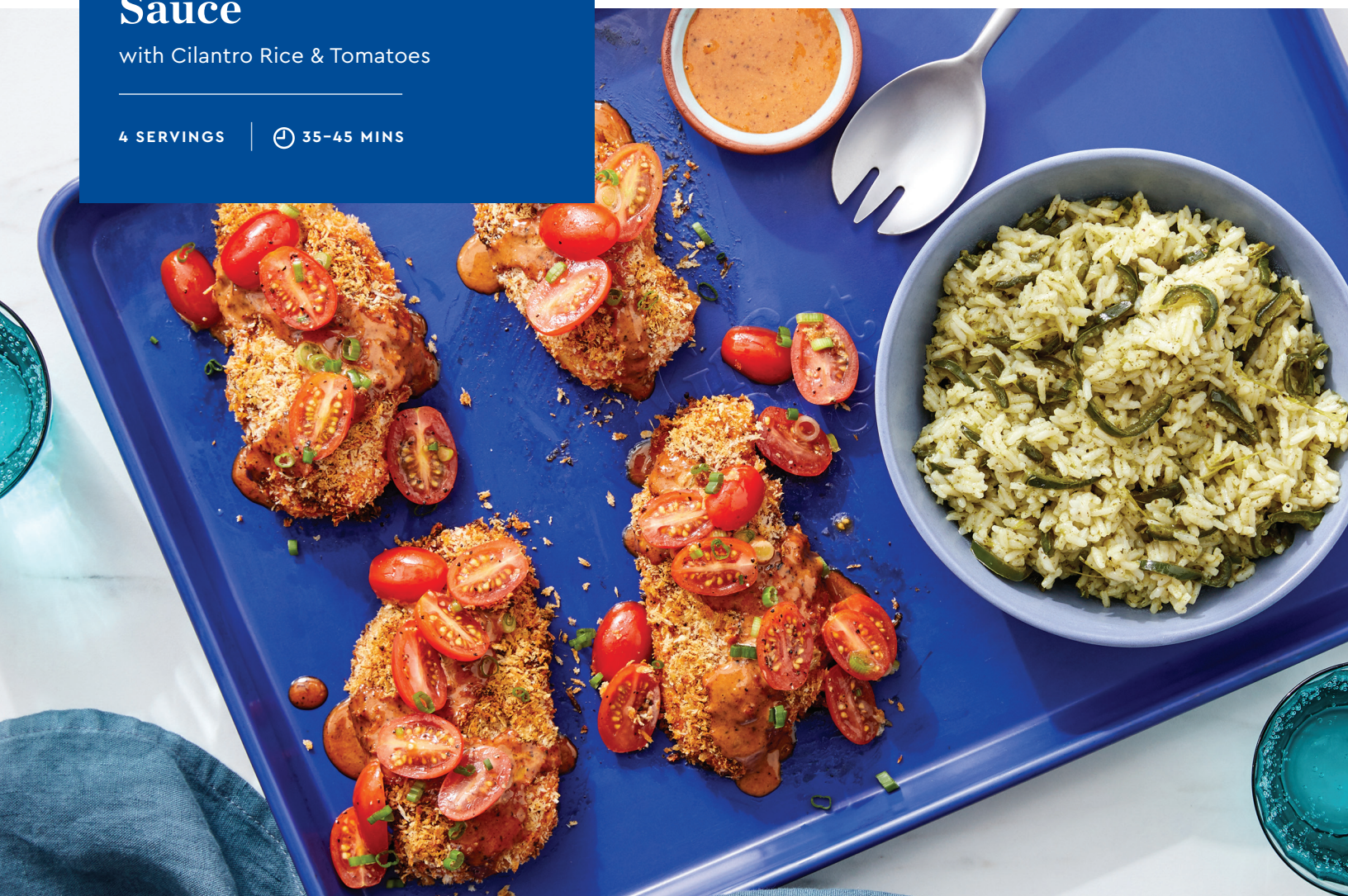


# Deviled Chicken & Honey-Chipotle Sauce

with Cilantro Rice & Tomatoes

4 SERVINGS | 35-45 MINS

 **Blue Apron**  
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## Ingredients

 4 Boneless, Skinless Chicken Breasts

 2 Poblano Peppers

 ¼ cup Grated Parmesan Cheese

 ¼ cup Mayonnaise

 2 tps Chipotle Chile Paste


 1 cup Long Grain White Rice

 ½ lb Grape Tomatoes

 1 oz Butter


 2 Tbsps Honey

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

 1 ¼ cups Panko Breadcrumbs

 2 Scallions

 1 Tbsp Dijon Mustard

 ¼ cup Cilantro Sauce



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & dress the tomatoes

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the upper third of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **tomatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **halved tomatoes**, **sliced white bottoms of the scallions**, and a drizzle of **olive oil**; season with salt and pepper.



This recipe was designed for easier cleanup—no extra prep bowls needed!

## 2 Bread the chicken

- Line a sheet pan with foil.
- Melt the **butter** in a large bowl in the microwave (or melt in a medium pot, then transfer to a large bowl).
- Add the **spice blend** and **mustard**; season with salt and pepper. Whisk until thoroughly combined.
- On a large plate, combine the **breadcrumbs** and **cheese**; season with salt and pepper.
- Pat the **chicken** dry with paper towels; season on both sides with salt and pepper.
- Working one piece at a time, thoroughly coat the **seasoned chicken** in the **spiced butter** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing gently to adhere).
- Transfer the **breaded chicken** to the sheet pan.



## 3 Bake the chicken

- Top the **breaded chicken** with a drizzle of **olive oil**.
- Place on the upper oven rack and bake 19 to 21 minutes, or until browned and cooked through.\* Remove from the oven.



## 4 Make the pepper rice

- Meanwhile, carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot (or the pot used to melt the butter), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **rice**, a **big pinch of salt**, and **2 cups of water** (carefully, as the liquid may splatter). Stir to combine. 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. Stir in the **cilantro sauce** until combined. Taste, then season with salt and pepper if desired.



## 5 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **honey** (kneading the packet before opening), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Serve the **baked chicken** with the **pepper rice**. Drizzle the chicken with the **sauce**. Top with the **dressed tomatoes** and **sliced green tops of the scallions**. Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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