

# Hot Honey Chicken

with Rosemary &  
Cipolline Onion Panzanella

4 SERVINGS | 30-40 MINS

 **Blue Apron**  
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an  icon) and instructions tailored to you.\*

## Ingredients

### Customized ingredients

 4 Boneless, Skinless Chicken Breasts 

### SWAPPED FOR:

 4 Boneless, Center-Cut Pork Chops 

 4 oz Arugula

 4 Tbsps Crème Fraîche

 1 Tbsp Red Wine Vinegar

 2 Sandwich Rolls


 2 oz Balsamic-Marinated Cipolline Onions

 1 bunch Rosemary

 ¼ cup Mayonnaise

 ¼ tsp Crushed Red Pepper Flakes

 1 clove Garlic

 ½ lb Grape Tomatoes

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Honey

 1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)



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SmartPoints® value per serving (as packaged)



Scan this barcode in your WW app to track SmartPoints.

Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your SmartPoints may differ from what's above.

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1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the creamy hot honey

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **rolls**.
- Pick the **rosemary** leaves off the stems; roughly chop the leaves.
- Halve the **tomatoes**; place in a bowl. Season with salt and pepper.
- Roughly chop the **onions**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, whisk together the **honey** (kneading the packet before opening), **crème fraîche**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.



## 2 Cook & slice the chicken

- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- In a large pan (nonstick, if you have one), heat **1 tablespoon 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.\*
- Transfer to a cutting board. When cool enough to handle, slice crosswise.



## 3 CUSTOMIZED STEP 2 If you chose Pork

- Pat the **pork** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.\*
- Transfer to a cutting board and let rest at least 5 minutes. Once rested, slice crosswise.

## 3 Make the croutons

- Meanwhile, in a large bowl, combine the **diced rolls**, **chopped rosemary**, **half the parmesan**, and **2 tablespoons of olive oil**; season with salt and pepper. Toss to coat.
- Reserving the bowl, transfer to a sheet pan. Arrange in an even layer.
- Toast in the oven 5 to 7 minutes, or until lightly browned and crispy. Remove from the oven.



## 4 Make the panzanella & serve your dish

- In the reserved bowl, combine the **mayonnaise**, **vinegar**, a drizzle of **olive oil**, and **as much of the garlic paste as you'd like**. Whisk to combine.
- Add the **seasoned tomatoes**, **croutons**, **arugula**, **chopped onions**, and **remaining parmesan**. Season with salt and pepper. Toss to thoroughly combine.
- Serve the **sliced chicken** with the **panzanella**. Top the chicken with the **creamy hot honey**. Enjoy!



## 4 CUSTOMIZED STEP 4 If you chose Pork

- Make the panzanella and serve your dish as directed with the **sliced pork** (instead of chicken).

\*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for pork.