

# Fontina & Panko-Crusted Chicken

with Roasted Potatoes &  
Balsamic Tomato Salad

4 SERVINGS

35-45 MINS

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## Ingredients



4 Boneless, Skinless  
Chicken Breasts



½ lb Multicolored  
Grape Tomatoes



¼ cup Grated  
Parmesan Cheese



2 Tbsps Balsamic  
Vinegar



1 Tbsp Italian  
Seasoning<sup>1</sup>



1 ¼ lbs Potatoes



1 clove Garlic



1 oz Salted Butter



¾ cup Panko  
Breadcrumbs



4 oz Arugula



4 oz Shredded  
Fontina Cheese



4 tsps Honey



1 Tbsp Dijonnaise



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<sup>1</sup>. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram





"Alexa, find Blue Apron recipes."

### 1 Prepare & roast the potatoes

- Remove the **honey** from the refrigerator from 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.
- Large dice the **potatoes**.
- Place in a large baking dish. Drizzle with **olive oil** and season with salt, pepper, and the **Italian seasoning**. Toss to coat. Arrange in an even layer.
- Roast 12 minutes. Leaving the oven on, remove from the oven.



### 2 Marinate the tomatoes & make the dressing

- Meanwhile, halve the **tomatoes**; place in a bowl. Add the **vinegar** and season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- In a separate, large bowl, whisk together the **honey** (kneading the packet before opening) and **1 tablespoon of olive oil**; season with salt and pepper.



### 3 Coat & roast the chicken

- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Melt the **butter** in a medium bowl in the microwave (or melt in a pot on the stove, then transfer to a medium bowl). Add the **breadcrumbs**, **garlic paste**, and **fontina**. Season with salt and pepper. Stir to combine.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Carefully place the **seasoned chicken** on top of the **partially roasted potatoes**. Evenly spread or brush the **dijonnaise** onto the chicken, then top with the **cheesy breadcrumbs** (pressing gently to adhere). Tightly cover the baking dish with foil.
- Roast 12 minutes. Carefully remove the foil.
- Continue to roast 10 to 12 minutes, or until the topping is browned, the potatoes are tender when pierced with a fork, and the chicken is cooked through.\*
- Remove from the oven and let stand at least 2 minutes before serving.



### 4 Make the salad & serve your dish

- Just before serving, to the bowl of **dressing**, add the **arugula**, **parmesan**, and **marinated tomatoes** (including any liquid); season with salt and pepper. Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **roasted chicken and potatoes** with the **salad** on the side. Enjoy!



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

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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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